

Apple Pies



Ingredients:

Apples,
Cinnamon
Puff pastry
½ cup of olive oil
2 eggs

Instructions:

Cut puff pastry in rectangles 4x5 inch and wait until thaw. About 15 minutes no longer. In the meantime, chop apples in small cubs ¼ inch, put them in the bowl and sprinkle generously with cinnamon. Chopping apples is time consuming. It can be prepared ahead of time, even few days before your baking. Cinnamon is an excellent preservative and these apples survive in your fridge for 3 weeks. They still will look and taste as you made them 5 minutes ago.

Prepare a half of cup of olive oil in the small bow. In the second bowl beat two eggs with the fork until yolks and whites are combined.

Apple packets:

Put about 3 or 4 table spoons of apple's cubs on one side of each piece of puff pastry. Brush all edges with the oil (it will help to seal and create packet), Fold it in half to make a packet, and press it to seal it. Place them on the cooking sheet. Brush each packet with eggs twice; it makes the pies shiny and golden brown. If you are concerned about eggs this can be skipped.

Preheat the oven to 380 F. Bake about 20 to 30 minutes.

You can bake them in the grill as well. Place apple pies on the sheet and put them on the upper shelf of the grill. Preheat the grill to 380 degrees F and bake for about 20 to 30 minutes.