

Becky Bakes...

## APPLE SLICES – Bonus Recipe

- 1 packet ready-rolled Puff Pastry
- 2 Bramley Cooking Apples (+1 tablespoon Water)
- 1 tablespoon Caster or Granulated Sugar
- 3-4 red-skinned Eating Apples (e.g. Gala)
- 1 tablespoon Apricot Jam + 1 tablespoon Water for the glaze

Makes 8

Cook in the oven on a baking tray lined with greaseproof paper



1. Oven on to Gas mk. 6, 200°C (180°C Fan)
2. Peel, core and chop the 2 Bramley apples and put into a small saucepan. Add 1 tablespoon of cold water and put the lid on
3. Heat until the water boils, then reduce the heat to a simmer and continue cooking for 4-5 minutes or until the apple begins to collapse.
4. Remove from the heat, add sugar to taste and stir well.
5. Unroll the pastry and cut into 8 equal rectangles. Using a sharp knife "score" each pastry piece with a border 1cm in from each edge
6. Prod the central rectangle of each pastry piece 8-10 times with the prongs of a fork, to prevent it rising
7. Cut each eating apple into 4 quarters and remove the core.
8. Thinly slice each apple quarter lengthways into approx. 6 slices
9. Put 1 dessertspoon of the stewed Bramley apple onto the central rectangle of each piece of pastry, then overlap the eating apple slices on top
10. Mix the jam with water to make the glaze and brush it over the apple slices
11. Cook for 15-20 minutes or until the pastry edges are well risen and brown
12. Serve hot or cold with Crème Anglaise, custard or cream

(There is no demonstration video for Bonus Recipes)