

Apple and Almond Pastries

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Marzipan is a European almond paste used in pastries and candies. In this puffed pastry recipe, it makes for a richly sweet and nutty dessert.

Ingredients:

1 pound packaged chilled puffed pastry
1 egg, lightly beaten
6 ounces marzipan
3 red apples
1 tablespoon butter, melted
1 tablespoon icing sugar

Directions:

- 1) Preheat oven to 425°F.
- 2) Roll out the pastry on a lightly floured surface. Cut out 6 circles, approximately 3 inches round; place on a damp baking tray. Brush the pastry circles with the beaten egg.
- 3) Roll out the marzipan; cut out 6 smaller circles; approximately 2 ½ inches round. Lay on top of the pastry circles.
- 4) Core, and quarter the apples. Slice each quarter into three slices. Arrange apples on the marzipan; brush with melted butter.
- 5) Bake 15 minutes, until pastry is golden. Remove from oven, sprinkle with sugar, and serve warm or cold.