

Apple and Marzipan Pastry

Makes about 12 pieces



Ingredients

- 12 sheets puff pastry (with plant-based margarine) or 3 rolls
- 650 g (gross) apples
- 50 g cane sugar
- 75 g raisins
- 50 g chopped almonds or almond slivers
- 200–250 g marzipan (with sugar)

Method

1. Thaw the puff pastry and cut into 4 rectangles.
2. Wash, quarter, and core the apples and chop finely.
3. In a bowl, whisk together chopped apples, cane sugar, raisins, and chopped almonds.
4. Preheat oven to 200 °C (fan.)
5. Cut marzipan into 12 equally sized slices. Roll out each marzipan slice and put one onto each puff pastry sheet.
6. Put the apple mixture onto the marzipan.
7. Fold the long side and then the short sides of the dough (margins first with the long side and then with the wide side,) press firmly.
8. Line baking sheet with parchment paper and place the pastries on it. Bake in preheated oven for 15-20 minutes.

Allow to cool down a bit.

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