



Apple Puff Pastry Squares

Equipment

- Kitchen knife
- Chopping board
- Measuring cups & spoons
- Mixing bowl
- Baking tray
- Baking paper

What to do

Preheat the oven 200°C. Line a baking tray with baking paper

Task 1: Prepare the rhubarb

Wash the apples and slice them into 1 mm thick slices.

Task 2: Prepare the squares

- Cut each puff pastry sheet into 9 squares and transfer to the prepared baking tray.
- Using a small knife score (making sure not to cut all the way through the pastry) the edges to create a border approximately 1cm in from the edge.
- Whisk the egg and milk/water together and using a pastry brush, brush around the edges of the puff pastry squares.
- Lay the apple slices in an over laying way onto the pastry squares. If the apples slices are too large to do this, cut them accordingly. Sprinkle some cinnamon and brown sugar over the apples.

Ingredients

- 3 apples, sliced
- 2 tbsp brown sugar
- Cinnamon, to taste
- 2 sheets frozen puff pastry, thawed
- 1 egg, lightly beaten
- 1 tbsp milk/water

Task 3: Bake

Bake for 15 minutes or until puffed and golden.

Taste review:  Comment:

Cooking review:  Comment:

