

Apple & Cinnamon Puff Pastry 'MUMMIES'



Ingredients

- 1 sheet puff pastry
- 1 cup green apple, peeled and diced
- 2 tbsp brown sugar
- 1 tsp cinnamon
- Soy milk
- Sultanas for eyes

Method

- Preheat oven to 200c and thaw out a sheet of puff pastry
- In a bowl, mix together diced apple, brown sugar and cinnamon
- Cut your puff pastry sheet into four squares. Score the puff pastry sheets by making two lines and making 3 equal rectangles.
- Next, slice 6 strips on each side of the puff pastry squares.
- Place about a tbsp of apple mixture in the middle of the puff pastry squares. Spreading evenly
- Fold the two bottom and top strips towards the middle to create a wall and to keep the apple mixture in place.
- Fold the remaining strips over the apple mixture making the 'mummie' wraps. Press in the middle to ensure the puff pastry stays connected.
- Brush with soy milk and place on an oven tray. Place in oven for 15-20mins

