

Puff Pastry

Apple Donuts

Makes 24-30

Recipe from www.sugarlovespices.com

- 3 rectangular sheets of puff pastry, thawed
- 6 apples
- 6-9 tablespoons milk, any kind
- 90 g raw cane sugar
- 3 tsp cinnamon

1. Preheat the oven to 180°C. Remove the puff pastry sheet from the freezer and let thaw.
2. Use a pizza cutter or knife to cut the dough into long strips about 1 cm wide.
3. Using an apple corer remove the core from the apple. Then cut into apple rings of about 1 cm thick. Leave aside the top and bottom. You should have between 8 to 10 apple rings.
4. Optional- Squeeze lemon juice over the slices to prevent oxidization.
5. Mix the sugar and cinnamon in a small bowl.
6. Pour the milk in another bowl.
7. Wrap each apple ring with the puff pastry strips. It will take 2-3 strips for each apple ring.
8. Brush the apple rings with milk and sprinkle with cinnamon sugar. Place on a parchment lined baking sheet.
9. Bake in the preheated oven for about 20 minutes or until golden brown.



