

# Apple Almond Pastry



~ A new twist on a French delicacy, made with frozen puff pastry and almond paste -- irresistible!

Servings: 10  
Total Time: 1 hr  
Cook Time: 30 min

## Ingredients

- 1 pkg (17 1/4 ounce) frozen puff-pastry sheets (2 sheets), thawed
- 1 large egg
- 1/2 can (7 to 8 ounce) almond paste
- 2 tsp vanilla extract
- 3 med Golden Delicious apples, peeled (about 1 pound), cored, and thinly sliced
- 2 tsp all-purpose flour
- 2 tsp sugar

## Preparation

1. Thaw puff pastry as label directs.
2. Meanwhile, in medium bowl, with fork, beat egg. Remove 1 tablespoon egg to cup; mix in 1 tablespoon water; set aside. To egg in bowl, add almond paste and vanilla extract; use fork to break up almond paste and blend mixture. In large bowl, toss apple slices with flour.
3. Unfold 1 pastry sheet and place on lightly floured large cookie sheet. With floured rolling pin, roll pastry to about a 13-inch square. (Placing a damp towel under cookie sheet will help prevent cookie sheet from moving when rolling out pastry). Invert an 11-inch round bowl onto pastry, lightly pressing to make an 11-inch circle. With pastry wheel or sharp knife, trim pastry, leaving a 1 1/2-inch border around the circle to make a 12 1/2-inch pastry round; discard trimmings.
4. With small spatula, spread almond mixture to cover 11-inch round. Arrange apple slices on top of almond mixture.
5. Unfold second pastry sheet onto lightly floured surface. Roll, mark, and trim pastry as above in step 3.
6. Preheat oven to 375 degrees F. With pastry brush, brush some egg mixture in cup on pastry border around apple mixture. Place second pastry round on top of apple mixture; press all around edge to seal. With tip of sharp knife, cut 1/2-inch triangles into edge of pastry, about 2 inches apart, discarding triangles of dough. Score top crust with curved lines, starting at center and working toward edge, and being careful not to cut all the way through. Brush crust with remaining egg mixture in cup; sprinkle with sugar. (Dessert can be prepared to this point then covered and refrigerated up to 4 hours before baking.)
7. Bake pastry 25 to 30 minutes until crust is golden brown. Cool pastry on wire rack at least 30 minutes before serving.

## Servings per Recipe: 10

Nutrition (per serving): 280 calories, 17g total Fat (2g Saturated Fat), 21mg Cholesterol, 95mg sodium, 28g carbohydrates, 5g protein