



FINCH + FENNEL

Stuffed Apple Bake

COOK TIME: 30 minutes

YIELDS: 4-8 servings

INGREDIENTS:

- 4 Apples, cored
- 1 c Dates, chopped
- 8 Tbsp Butter, softened
- 1 Jar F+F Bacon + Apple Jam
- 2 Puff Pastry Sheets
- 4 Egg Yolks
- 3 Tbsp Milk
- Coarse White Sugar, for topping



DIRECTIONS:

1. Core 4 apples by slicing off the top & carefully removing the center with a knife & spoon or melon baller, removing about 3-4 tablespoons of the center, so it's ready to fill.
2. Mix together chopped dates, butter & F+F Bacon + Apple jam in a bowl.
3. Fill up each apple with the jam mixture & set aside.
4. Cut 4 squares of puff pastry that will encompass each apple entirely.
5. Wrap a puff pastry around each apple, closing the top and all openings that show any of the apple.
6. Prepare an egg wash by mixing egg yolks and milk. Brush over each puff pastry & sprinkle with coarse sugar.
7. Bake at 350°F for 20-30 minutes or until brown.
8. Let cool for at least 10 minutes before serving.

Enjoy!

