



Cooking in the Kitchen at Olums

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*Delicious Recipes
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Apple Cinnamon Slab Pie

Makes 2 pies

Ingredients:

- 2 Tbsp. butter
- 1 lb. apples, peeled and sliced thin (approx. 2 large apples)
- 2 Tbsp. maple syrup
- 2 Tbsp. brown sugar
- 1 tsp. cinnamon
- 2 pieces puff pastry, thawed
- flour (for rolling)
- butter (to grease pan)
- 1 egg, beaten

Directions:

1. Preheat the oven to 425°F.
2. Melt butter in a skillet. Add sliced apples, maple syrup, brown sugar, and cinnamon. Cook until apples are tender and a sauce is formed (approximately 10 minutes).
3. Gently roll out thawed puff pastry dough on a floured surface. Cut both pieces of pastry dough in half.
4. Lightly grease baking sheet and place 2 bottom doughs. Fill each with half of apple mixture.
5. Use a silicone brush to egg wash the edges of the pastry.
6. Cover with top layer of puff pastry and pinch edges to seal the 2 pies.
7. Brush tops of pies with the egg wash. Cut vents in the center of each pastry top.
8. Bake at 425°F for at least 20 minutes until puffed and golden brown.