

## Buttery Caramel Apple Puff Pastries You'll Want on Repeat

When autumn rolls in, nothing beats the combination of



**OVEN**  
**375°F**

**TIME**  
**7 min**

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**SAVE**  
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### INGREDIENTS

For the Puff Pastry:

- 1 sheet puff pastry, thawed
- 1 egg (for egg wash)
- 1 tablespoon water
- 1 tablespoon granulated sugar (for sprinkling)

For the Caramel Apple Filling:

- 2 cups diced apples (Granny Smith or Honeycrisp work best)
- ... cup brown sugar
- 1 tablespoon granulated sugar
- $\frac{1}{2}$  teaspoon cinnamon
- ... teaspoon nutmeg
- 1 tablespoon unsalted butter
- 1 teaspoon vanilla extract
- 1 tablespoon cornstarch mixed with 1 tablespoon water (slurry)
- ... cup caramel sauce (plus more for drizzling)

### DIRECTIONS

1. Prepare the Apple Filling: In a saucepan, melt butter over medium heat.
2. Add diced apples, brown sugar, granulated sugar, cinnamon, and nutmeg.
3. Cook for 5-7 minutes, until apples soften and become golden.
4. Stir in vanilla extract and the cornstarch slurry. Cook for another 1-2 minutes until thickened.
5. Remove from heat and let cool.
6. Prepare the Puff Pastry: Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
7. Roll out puff pastry and cut into rectangles or squares.
8. Lightly score a border around each piece (don't cut through).
9. Beat the egg with water to make egg wash; brush the edges of each pastry.
10. Sprinkle the borders with granulated sugar for a sweet, crunchy edge.
11. Assemble & Bake: Spoon a generous amount of the cooled apple filling into the center of each pastry, keeping it inside the scored border.
12. Bake for 15-18 minutes, or until puffed and golden brown.
13. Drizzle & Serve: While still warm, drizzle with caramel sauce.
14. Serve as is, or elevate it with a scoop of vanilla ice cream.

## SWAPS & NOTES

Apples : Use Honeycrisp for a sweeter bite or Granny Smith for tart contrast.

Caramel Sauce : Homemade or store-bought both work well.

Add-ins : Chopped pecans or raisins make fun additions to the filling.

Puff Pastry Tip : Always keep it cold before baking for the flakiest result. ? Step-by-Step Instructions 1

Prepare the Apple Filling In a saucepan, melt butter over medium heat.

## TIPS FOR SUCCESS

Don't overfill : Too much filling can cause soggy bottoms or spills.

Score the pastry : This helps form a border that rises and holds in the filling.

Let it cool slightly before adding caramel, so it stays drizzly-not runny.

Double the batch : These go fast, especially when served warm.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/buttery-caramel-apple-puff-pastries-youll-want-on-repeat/>