

Flaky Caramel Apple Pastries - Perfect for Autumn Treats

Caramel Apple Puff Pastry ??



OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Puff Pastry:

1 sheet puff pastry, thawed

1 egg

1 Tbsp water

1 Tbsp granulated sugar, for sprinkling

For the Caramel Apple Filling:

2 cups diced apples (Granny Smith or Honeycrisp)

... cup brown sugar

1 Tbsp granulated sugar

$\frac{1}{2}$ tsp cinnamon

... tsp nutmeg

1 Tbsp unsalted butter

1 tsp vanilla extract

1 Tbsp cornstarch mixed with 1 Tbsp water (slurry)

... cup caramel sauce, plus more for drizzling

DIRECTIONS

1. **Make the Caramel Apple Filling:** In a medium saucepan, melt the butter over medium heat. Add apples, brown sugar, granulated sugar, cinnamon, and nutmeg. Cook for 5-7 minutes until apples are soft and slightly caramelized.
2. Stir in the vanilla and cornstarch slurry. Cook another 1-2 minutes until thickened. Set aside to cool slightly.
3. **Prep the Puff Pastry:** Preheat oven to 375°F (190°C). Line a baking sheet with parchment.
4. Roll out the puff pastry on a lightly floured surface. Cut into squares or rectangles. Lightly score a border about $\frac{1}{2}$ inch from the edge-don't cut all the way through.
5. Whisk the egg with water for an egg wash and brush it on the edges. Sprinkle edges with sugar for added crunch.
6. **Fill and Bake:** Spoon the apple filling into the center of each square, keeping within the border. Bake for 15-18 minutes, or until puffed and golden brown.
7. **Finish with Caramel:** Drizzle warm caramel sauce over the pastries once they're out of the oven. Serve warm with ice cream for the ultimate treat!

TIPS FOR SUCCESS

Use firm apples like Granny Smith or Honeycrisp for best texture.

Don't skip the cornstarch -it helps thicken the filling so it doesn't run.

Chill puff pastry slightly before baking for crispest results.

Serve immediately or reheat briefly to refresh that flaky texture.

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

Original recipe: <https://chefmaniac.com/flaky-caramel-apple-pastries-perfect-for-autumn-treats/>