

Ingredients

- 1 batch of 15-minute puff pastry
- 2 cups diced apples (from about 3 small apples)
- 1 teaspoon ground cinnamon
- 1 tablespoons freshly squeezed lemon juice
- 1/4 cup light brown sugar
- 1 tablespoon unsalted butter
- pinch of salt
- 1 large egg yolk, beaten
- coarse sugar for sprinkling (optional)

Instructions

1. Preheat the oven to 400-degrees F, and line a large baking sheet with parchment paper.
2. First, peel and core the apples and dice them. You should have 2 cups of diced apples. A little less is fine.
3. Add the apples, cinnamon, lemon juice, sugar, butter and salt to a saute pan, and cook over medium heat until the apples soften and caramelize, about 7 minutes. Stir frequently.
4. Remove the apples from the heat and let cool.
5. Meanwhile, roll out the dough into a 12-inch square. Use flour as you go to prevent sticking.
6. Divide the apple mixture into 4 piles in the corners of the dough, but leave about 3/4" of border. Cut the dough into four equal squares.

Fold the edges of the dough over each of the apple piles. You will have 4 triangular pies.

7. Crimp the edges closed with your fingers and the tines of a fork.
8. Carefully move the pies to the baking sheet.
9. Brush each pie generously with the beaten egg yolk. Sprinkle with coarse sugar, if using.
10. Bake the pies for 20 minutes, or until golden brown and puffy. Serve immediately.