

# Apple Galette

## Ingredients

2 sheets puff pastry

½ cup plum jam

4 apples

½ teaspoon cinnamon

## Method

Preheat oven to 200°C

Line two baking trays with baking paper, place a sheet of puff pastry on each sheet.

Wash apples and dry, then core and slice very thinly.

Spread 1/3 cup of plum jam over each sheet of pastry, then fold a border on each edge of the pastry – about 1cm.

Arrange the sliced apples on the pastry inside the border. Sprinkle with cinnamon.

Bake for 15-20 minutes. Hopefully, the sheet will puff up like a pillow, which is a good sign it is cooked.