

# Apple Pie Pockets (Air fryer)

**Makes 2**

**Hands-on Time 7 minutes plus cooling**

**Baking Time 22 minutes**

## Ingredients

2 Green apples  
1 tbsp Caster sugar  
1 tbsp Lemon juice  
1/2 tsp Ground cinnamon  
1/2 sheet Ready rolled puff pastry  
(320-375g packet)  
1 Egg  
Icing sugar for dusting

## Equipment

Microwaveable dish  
Knife  
Microwave  
Spoon  
Baking parchment  
Small bowl  
Pastry brush  
Spatula  
Sieve

Peel, halve, and remove the core from one apple.

Slice the apply halves thinly and place into a microwaveable dish.

Sprinkle over the sugar, lemon juice, and cinnamon and toss using your hands to coat all slices.

Pop the dish into the microwave for 1 minute (these timings are based on an 800w microwave).

Using a spoon, gently turn the slices over and pop them back in for another minute.

Remove the dish and leave it to stand for a few minutes so the apple can cool.

Peel, halve, and remove the core from the other apple before thinly slicing.

Take the pastry sheet and divide into 2 strips using a clean knife. You want to cut each strip into two rectangles but not evenly sized. You want the piece you're using for the base to be a little smaller than the piece which will be the top.

Set aside the larger rectangles.

Place the smaller rectangles onto a piece of baking parchment. If you won't be able to put both in your fryer at the same time, then separate the parchment now. Lay the apples onto the pastry, alternating between fresh and cooked apple. For the cooked apple try and shake any juice off. You may find you have a few slices left over, obviously eat them.

Spoon a little juice over the apples, you don't want it to pool down over the pastry though.

Beat an egg in a bowl using the spoon or the pastry brush, and brush the outside edges of the pastry bases.

Take the larger rectangles, gently stretch them a little and place them over the apples. Cup your hands and gently press the pastry down to seal the apples in.

Using the handle of the spoon or a fork, press around the edges of the pastry to ensure it's nice and sealed.

If you are baking one at a time, pop one pastry into the fridge.

Brush the one you're going to bake all over with the egg.

Pop the pastry into your fryer at 180°C and bake for 10 minutes.

When the time has passed, carefully remove it and flip the pastry over. You may need to use a flat edged spatula if it's a little stuck to the parchment.

Brush the bottom of the pastry with more egg and bake again for another 10 minutes.

Remove from the fryer. You should now have a wonderfully golden pastry on both sides.

Flip them right way up and either leave a little and serve warm, or leave to completely cool down. Repeat the above steps if you are baking one at a time.

Dust with icing sugar.

Enjoy!