

# Super-quick apple and cinnamon galettes



## Ingredients:

- 1 puff pastry sheet
- 1/4 cup (80g) apricot jam
- 2 apples, cored, cut into thin wedges
- 30grams butter, melted
- 2 teaspoons apricot jam, extra, warmed
- Vanilla ice-cream, to serve
- Cinnamon sugar, to serve

## Method:

- 1) Preheat oven to 220C. Line a baking tray with baking paper.
- 2) Use an 11cm round pastry cutter to cut four discs from the pastry.
- 3) Spread the jam on pastry discs. Top with the apple and brush with butter. Bake for 12-15 mins or until pastry is puffed and golden. Glaze with the extra jam. Serve topped with ice-cream and sprinkled with cinnamon sugar.