



Halloween Apple Pie Mummies



Serves
3



Prep
20 minutes



Cooking
20-25 minutes

Cooks tip: We used madeira cake but any plain cake or breadcrumbs will work for 40g cake, crumbed.

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	229Kcal	15g	10.5g	5g	1.2g
RI%	34%	49%	44%	77%	20%

Method

1. Preheat oven to 200C/180Cfan/gas 6.
2. Divide the pastry into 3 equal pieces and roll each piece out to a rectangle measuring 14cm x16m. Using sharp knife trim the edges so they are straight.
3. Mix the pie filling, cake crumbs, sultanas and cinnamon.
4. Spread a third of the apple filling into the middle of each sheet of pastry, leaving a 5cm gap on each of the long edges.
5. Cut pastry that is not covered with apple filling into strips about 1cm apart. Fold the pastry strips into the middle over the apple filling, occasionally over lapping strips.
6. Chill in the fridge for 15mins. Brush with beaten egg and sprinkle over sugar. Cook for 20-25mins or until pastry is golden brown.
7. Remove from the oven and allow to cool, before decorating with the edible eyes



Ingredients

- 1 x 395g Princes Apple fruit filling & topping
- 375g block puff pastry
- Plain flour for rolling
- 2 tbsp sultanas
- 40g cake, crumbed * See cooks tip
- 1tsp ground cinnamon
- 1 small egg, beaten
- 2 tbsp golden caster sugar
- 6 edible eyes (for decoration)

