Baked Apples Wrapped in Shortcrust Pastry

czas przygotowania: **45 min**

poziom trudności: **trudny**



Delicious whole baked apples wrapped in buttery shortcrust pastry and filled with refreshing lemon kisiel. Baked until golden brown and sprinkled with sugar, these fragrant treats are perfect for an autumn afternoon or a comforting homemade dessert.

Składniki

For the shortcrust pastry:

- Plain flour – 350 g
- Butter – 200 g
- Icing sugar – 120 g
- Egg yolks – 3

For the filling:

- Apples – 6
- Gellwe Lemon Flavour Kisiel – 1 pack
- Hot water – 1 cup
- Granulated sugar – for sprinkling, to taste
- Egg – 1, for brushing

Sposób przygotowania