



Cut at the line for a 4x6 Recipe Card

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## ***Apple Braid***

(Appetizers, None)

### Ingredients:

- 1 pkg puff pastry
- 6 apples, peeled, cored and diced
- ½ cup dried cranberries
- 2 tbsp cornstarch
- ¼ cup cinnamon sugar

### Directions:

Preheat oven to 350°F. Unroll the puff dough rectangle so that the short end is facing you. Cut slits in the dough ½" apart, 1/3 of the way in on both sides (from left to right, you should have slits for the first 1/3 of the dough, solid dough for the middle 1/3, and slits for the last 1/3). Sift cornstarch into the sugar and toss the fruit in it. Spread the filling along the middle of the dough (the solid 1/3). Take one strip from the left and fold it over the middle. Take one strip from the right, and fold it over the middle AND the first strip so that it has a somewhat woven look. Repeat from side to side until you have woven/braided the whole pastry. Bake for 20-30 minutes, or until the dough has puffed, the filling is bubbling a little and it's golden brown. Serves 8-10.

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