

# Everyday Kosher Cooking

## APPLE WELLINGTON

### Ingredients:

6 Medium Cooking Apples  
6 Pastry Squares  
1 Cup Sweet White Wine  
1 Stick Margarine  
Brown Sugar  
Cinnamon  
1 Egg  
1 Cup Bread Crumbs  
1/2 Cup Crushed Honey Roasted Almonds



### Special Tools Needed:

Apple Corer  
Dutch Oven

### Directions:

Peel and core apples.

Cook in Dutch oven in one cup of wine for about 20-30 minutes or until soft to touch.

Do not over cook!

Let cool.

Paint apple with melted margarine.

Add brown sugar, bread crumbs and cinnamon to a mixing bowl and roll painted apple until covered with mix.

Lightly brush one side of pastry square with egg, then place apple in center of square.

Pick up sides of square to form a hobo's bag, twist to close.

You can design the pastry square over the apple if you wish.

Beat egg with tablespoon and sugar paint the "package".

Gently roll in remaining bread crumbs, to which crushed almonds have been added.

Bake at 350 until golden, approximately 45 minutes.



**Recipe By Chef Nechama Katz**