

Jo and Callum's Apple and Blueberry Danishes

Celebrating summer fruits.

Ingredients

- 75g blueberries



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- 3 tbsp butter



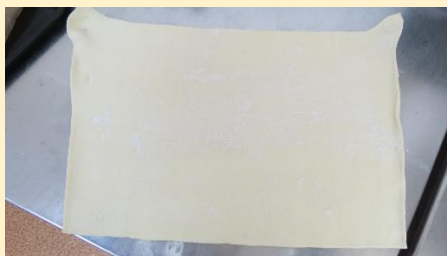
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- 4 tbsp demerara sugar



- 1 beaten egg



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- 500g ready-made puff pastry



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- 2 apples



Equipment

- Weighing scales



- Saucepan



- Knife/peeler



- Greaseproof baking paper



- Oven gloves



- Measuring spoons or a tablespoon



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- Baking tray



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- Chopping board



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- Wooden spoon



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- Pastry brush



You may also find these useful

- Apple corer



- Non-slip mat



- Kitchen timer

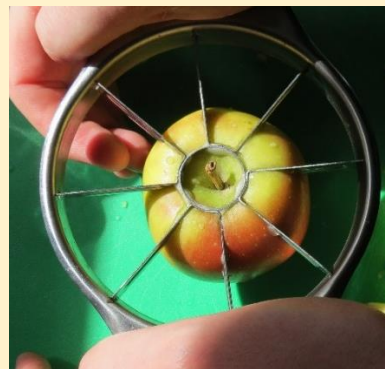


Method

1. Turn on the oven and set to 200°C



2. Peel and chop the 2 apples



3. Melt 3 tbsp of butter in a saucepan and add 3 tbsp of sugar



4. Stir in the apples and leave for 4 minutes.
The add the blueberries and remove from the heat.
Turn off the hob.



5. Put the pastry onto baking paper on the baking tray and cut into 8 squares.



6. Spoon fruit mixture into the middle of each square.



7. Fold pastry around over the fruit, using the egg to stick it together.



8. Use oven gloves to place tray into the oven.



9. Set your timer for 20 minutes



10. After 20 minutes, use your oven gloves to get the tray out of the oven. Turn the oven off.



Some of ours were funny shaped, however they tasted great (if we say so ourselves!) Enjoy 😊

