



# Apple and cinnamon swirls with almond

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Piece 12

These yeast pastries are juicy and super for the colder autumn and winter days. Apple and cinnamon are a classic combination and simply a perfect match. With their light pastry and fruity filling, these swirls are a delight as a snack or dessert or even for breakfast.

## Dough

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500 g white flour  
2 tbsp sugar  
1½ tsp salt  
2 tsp cinnamon  
½ yeast cube (about 20 g), crumbled  
250 ml milk  
80 g butter  
1 egg

## Filling

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100 g blanched ground almonds  
75 g butter, soft  
50 g sugar  
2 tsp cinnamon  
¼ tsp salt  
2 apples, diced





## Shaping

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2 tbsp apple jelly, stirred

## Additional information

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