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

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

100 g blanched ground almonds

75 g butter, soft

50 g sugar

2 tsp cinnamon

¼ tsp salt

2 apples, diced

Shaping

2 tbsp apple jelly, stirred

Additional information

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