



Apple Pie Pockets

Choose whatever filling you like...



4-6 servings



14 minutes

INGREDIENTS

- 1 Roll Phyllo Pastry
- Melted Butter
- One can of pie apples
- 100ml Cinnamon sugar

NOTES

Serve with Ice Cream
Phyllo Pastry bakes VERY easy on your Gecko Pan.
Feel free to experiment with anything!!

DIRECTIONS

1. Pour the apples in a medium sauce pan with the cinnamon sugar & bring to a boil.
2. Reduce heat and simmer until most fluids are gone and a paste like consistency is reached - about 10min.
3. Set aside to cool.
4. Cut your phyllo in 10cm strips and keep them moist with a wring-out wet kitchen towel.
5. Brush each strip with melted butter and add filling to the corner.
6. Start folding the filled area in a triangle and keep on folding the sheet until finished. It will look like a samoosa when done.
7. Brush the outside again with butter & fry on your Pizza pan on the Gecko Grill. When golden brown, flip them over.
8. Serve warm / cold with ice-cream.



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