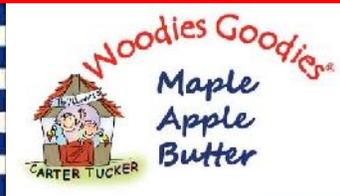


Woodies Goodies®

Cooking Around the World
With Great Chefs

Recipe from Greece



Mini Apple Butter Pastries

Recipe
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Courtesy of
Chef Kleio Fikiris
Private Chef
Athens & Mykonos



Chef Kleio created her “Big Fat Greek Woodies Goodies Dish” using our Woodies Goodies Maple Apple Butter to mix with diced apples baked inside Greek pastry dough. You can find Chef Kleio in Athens in the kitchen of the famed Estiatorio Milos, in Mykonos at Nammos Mykonos and in her spare time, creating amazing dishes for private events. #ClioCooks!

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Mini Apple Butter Pastries

Makes approximately 25 to 30 mini pastries

PASTRY DOUGH

Ingredients

4 cups all-purpose flour
1 cup extra-virgin olive oil
1 cup Greek yogurt
1 cup sugar
2 Tbsp baking powder
Juice of ½ an orange
Orange Zest

FILLING

Ingredients

1 jar (14 oz) of **WOODIES GOODIES MAPLE APPLE BUTTER**
1 apple, finely diced
1 cup finely diced walnuts (optional)

EGG WASH & TOPPING

Ingredients

1 egg, beaten
1 Tbsp water
2 Tbsp coarse sugar to sprinkle on top (optional)

Instructions

1. Preheat the oven to 400 degrees F.
2. For the dough, put the olive oil, yogurt, flour, baking powder and sugar into a bowl and mix well using your hands. Add the orange juice and orange zest and mix again. Knead the dough with your hands, until it softens. Add additional flour as needed.
3. Leave the dough to rest for about 30 minutes.
4. For the filling: put the Woodies Goodies Maple Apple Butter into a bowl, add the diced apples and blend well. Optional: add walnuts.
5. Place the dough on a floured surface. Using a rolling pin, roll out the dough and use the jar cap or a 4 inch round cutter to cut out circles.
6. Place a spoonful of the mixture in the center of each circle and spread.
7. Fold one side of the dough over the filling and pinch the edges to close the dough, leaving the center open.
8. Place the pastries on a large baking tray lined with parchment paper. In a bowl, whisk the egg and water together and brush the pastries.
9. **Woodies Goodies Tip:** sprinkle sugar on top of the pastries.
10. Bake for about 25 minutes, until golden brown.

