*(RECIPE by Monika and Jana, GVM, Czech Rep.)*

Ingredients for the pastry:

350 g fine flour
250 g margarine
6 table spoons of cold water
1 tablespoon of vinegar
1 egg yolk
a pinch of salt
500 g apples

Procedure:

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| 1. Peel and slice apples.

 | 1. Put all the ingredients on the board.
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| 1. Make the pastry.

 | 1. Divide into thirds and roll one of the pieces flat.
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| 1. Put the sliced apples in the middle and some sugar with cinnamon.

 | 1. Close the roll like an envelope on two sides
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| 1. Put it into the preheated oven and bake at 220 degrees for about 20 minutes.

 | 1. When it is baked, you can sprinkle it with sugar.
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**Bon apetit!**