*(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. |
| 1. Make the pastry. | 1. Divide into thirds and roll one of the pieces flat. |
| 1. Put the sliced apples in the middle and some sugar with cinnamon. | 1. Close the roll like an envelope on two sides |
| 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. |



**Bon apetit!**