

Hot Apple and Custard Dessert

Recipe By Kiki Fisher



Cooking and Prep:  5 h

Serves:  16

Contains:    

Preference: Parve

Difficulty: Hard

Occasion: Shabbat, Sukkot

Source: Whisk by Ami

Magazine

Ingredients (25)

Pastry

- 16 (3-inch) Gefen Puff Pastry Squares
- 1 egg, beaten
- 4 teaspoons sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon Gefen Vanilla Sugar

Apples

- 2 tablespoons margarine
 - 1/4 cup sugar
 - 1 teaspoon **Gefen Vanilla Sugar**
 - 3 Granny Smith apples, sliced into thin wedges, and 3 Cortland apples, sliced into thin wedges
 - 1 tablespoon cinnamon
 - 1/2 teaspoon nutmeg
 - zest of 1 lemon and juice of 1/2 lemon
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Custard

- 2 cups (16-ounces) **Gefen Non-dairy Whipped Topping**
 - 1 (12-ounce) container Baker's Choice Vanilla Custard
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Ice Cream

- 2 cups (16 ounces) **Gefen Non-dairy Whipped Topping**
 - 4 eggs
 - 1/2 cup sugar
 - 1 tablespoon **Gefen Vanilla Sugar**
 - 1 teaspoon cinnamon (*optional*)
 - pinch nutmeg (*optional*)
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Butterscotch Sauce

- 2 cups brown sugar
 - 1/4 cup **Gefen Corn Syrup**
 - 1/2 cup non-dairy creamer
 - 1/4 pound margarine
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Garnish

chopped pecans

Start Cooking

Prepare Pastry

1. In a small bowl, combine sugar, cinnamon, and vanilla sugar.
2. Sprinkle over puff pastry squares.
3. Bake until golden, about 25 minutes.
4. Set aside and let cool.

Prepare Apples

1. Melt margarine with sugars in a saucepan over low heat.
2. Add apples and mix until softened, but not mushy.
3. Stir in cinnamon, nutmeg, lemon zest, and juice.
4. Transfer to a container and set aside.

Prepare Filling

1. In the bowl of an electric mixer, beat non-dairy whipped topping until stiff.
2. With the mixer on low speed, add custard and mix until combined.
3. Once puff pastry squares have cooled, slice open at the seam and insert a spoonful of custard filling.

Prepare Ice Cream

1. In the bowl of an electric mixer, beat non-dairy whipped topping until stiff.
2. Add eggs, one at a time.
3. Add sugars, cinnamon, and nutmeg.
4. Mix until combined.
5. Transfer to container and freeze.

Prepare Butterscotch Sauce

1. Combine all ingredients in a double boiler.
2. Cook until combined.
3. Keep warm until ready to serve.

Prepare to Serve

1. Top stuffed puff pastry squares with apples and a scoop of ice cream.
2. Top with warm butterscotch sauce and chopped pecans.

Credits

Food Styling and Design by Kiki Fisher. Contact Kiki at fooddesignbykiki@gmail.com.