

# Deconstructed Apple Pie

Recipe By Kolev Klein



Cooking and Prep:  1  
h 20 m

Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

This easy dessert offers crisp pastry and soft, sweet apples in every bite, topped with a homemade citrus simple syrup. **Don't miss the latest episode of Skill'it!** ([Click here to sign up for notifications when new episodes air.](#))

## Ingredients (11)

### Apple Pie

- 1 sheet **Gefen Puff Pastry**
- 6 Gala apples, peeled and cut into cubes
- 2 tablespoons **Boondocks American Whiskey** or other bourbon
- 1/4 cup honey
- 1/2 teaspoon cinnamon

1 tablespoon lemon juice

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## Citrus Simple Syrup

1 cup water

1 cup sugar

1 orange, peeled and sliced

1 tangerine, peeled and sliced

1 blood orange, peeled and sliced

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## Start Cooking

### Prepare the Deconstructed Apple Pie

1. Preheat oven to 400 degrees Fahrenheit.
2. Cut squares of puff pastry and put on a cookie sheet lined with parchment paper. Sprinkle with a little sugar.
3. Bake until nicely browned, about 15–20 minutes.
4. Meanwhile, place apple cubes in a bowl with bourbon, honey, cinnamon, and lemon juice. Combine. Roast at 400 degrees Fahrenheit for about a half an hour, until apples are tender.

### Prepare the Citrus Simple Syrup

1. Boil water and sugar in saucepan until sugar is dissolved.
2. Add peeled citrus to the boiling syrup and let cook for a few minutes. Strain the citrus and reserve.

### Assembly

1. Place a square of the baked puff pastry on a plate. Top with apple. Sprinkle syrup on the apples, being careful not to soak the puff pastry.
2. Garnish the apples with the reserved citrus that was strained out of the syrup.

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