

# Mini Apple Knishes

Recipe By *Brynie Greisman*



family table

Mishpacha

Cooking and Prep:  2  
h 15 m

Serves:  32

Contains:  

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegetarian, Vegan,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

**Cuisines:** Ashkenazi

These double as either a side dish or a dessert (served with vanilla ice cream and strawberry syrup – yum!). The kimpeturin and her family will really savor this and appreciate getting something a little more original than potato kugel. When I served this on Sukkot, everyone went wild over them. I had to hide them or I would have had to make them again! Thanks HDG.

## Ingredients (12)

### Filling

- 6 large apples, peeled and grated
- 1 – 1 and 1/2 tablespoons lemon juice
- 1/4 cup sugar or to taste

1/3 cup water

1/2 teaspoons cinnamon or to taste

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## Dough

3 cups flour

4 teaspoons **Haddar Baking Powder**

1/2 teaspoon salt

1/2 cup oil

1 cup apple juice (or grape juice diluted with water)

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## Syrup

1/2 cup boiling water

1/2 cup brown sugar

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## Start Cooking

### Prepare the Filling

1. Put all filling ingredients in a 4 quart/liter pot and cook on a low flame for approximately 20 minutes or until soft (This is preferred over using fresh fruit so dough doesn't get soggy).
2. Allow to cool (This takes up to an hour! It can be done a day in advance).

### Prepare the Dough

1. In a mixer, or by hand, mix together the dough ingredients.
2. Divide in four (each weighs approximately 215 grams/7.5 ounces in case you want to be exact!) and roll each into a 9x13 rectangle.
3. Spread one fourth filling on each piece of dough, and roll up jelly roll style.
4. Slice (you will get approximately eight slices to a roll) and put "standing up" (in exact position it was sliced) in a baking pan lined with Gefen Easy Baking Paper.
5. Mix together syrup ingredients in a small bowl. Spoon over apple knishes.

**6.** Bake at 350 degrees Fahrenheit/180 degree Celsius for half an hour or until golden.

**Note:** Yields approximately 32 knishes.

**Tip:** These freezes very well.

**Variation:** This works perfectly with 70% whole wheat flour and cane sugar.

### **Credits**

**Photography:** Daniel Lailah

**Styling:** Michal Leibowitz