

Apple Pie Samosas

Ingredients

2 cooking apples
30g sugar
50g sultanas
1tsp mixed spice
3 sheets of filo pastry
25g margarine



Method

1. Peel core and chop the apples into 1cm cubes. Place the apples, sugar, mixed spice and sultanas in a saucepan with 2tblsp of water and cook with the lid on over a low heat for 6 minutes until the apples are soft, stirring once or twice. Tip into a shallow dish and spread out to cool slightly.
2. In a small saucepan, gently melt the margarine.
3. Cut the filo pastry into thirds lengthways and then brush lightly with the melted margarine. Place a spoonful of the apple filling at the top of each strip then fold over and over to make triangular parcels.
4. Place the parcels on a baking tray and bake for 15-20 minutes until crisp and golden.