

Chai Spiced Apple Danish

Poetry & Pies

prep time: 10-15 minutes

cook time: 5 minutes

bake time: 12-15 minutes

total time: 35 minutes

servings: 24



Ingredients

for the chai spice mix (makes a little extra)

- 1 teaspoon (3g) ground cinnamon
- ¾ teaspoon (2g) ground cardamom
- ½ teaspoon (1g) ground ginger
- ¼ teaspoon (1g) ground allspice
- ¼ teaspoon (1g) ground nutmeg
- ¼ teaspoon (1g) ground cloves
- pinch sea salt

for the chai spiced apple danish

- 3-4 medium apples (about 3 pounds)
- ½ cup (100g) lightly packed brown sugar
- juice of half lemon (about 1 tablespoon or 13g)
- 2 tablespoons (28g) apple cider (can sub apple juice)
- ½ tablespoon (6g) vanilla extract
- ½ tablespoon (4g) chai spice mix from above*
- 2 tablespoons (34g) flour**
- 2 sheets puff pastry
- optional: 1 tablespoon milk mixed with 1 room temperature egg

for the chai spiced glaze

- 1 cup (130g) powdered sugar
- 1 teaspoon (3g) vanilla extract
- 2-3 tablespoons (30-45g) heavy cream (can sub milk or half & half)
- 1 tablespoon (14g) butter, melted
- ¼ teaspoon (1g) chai spice mix, or to taste*

Instructions

1. Thaw puff pastry according to package directions.
2. In a small bowl, mix together the chai spices and set aside.

make the [apple filling](#)

3. Peel, core, and chop the apples into $\frac{1}{4}$ inch (or about $\frac{1}{2}$ cm) pieces. Don't go too large, as you want small enough pieces to fit nicely in the danish.

Note: a [vegetable peeler](#) and [apple slicer and corer](#) help a lot with this, but feel free to break out the [fancy gadgets](#) if you have them!

4. Combine the apples with the brown sugar, lemon juice, apple cider, vanilla, chai spices, and flour in a large saucepan or medium [stockpot](#). Stir well then cook over medium heat, stirring frequently, until the sauce part begins to thicken. Turn the heat down to low and cook until the apples are just slightly softened but still have a bit of a crunch, about 3-4 minutes. Set aside to cool.

assemble and bake

5. While the filling cools, preheat your oven to 400F/205C. Line two [baking sheets](#) with [parchment](#) or [silicone mats](#).
6. Take the first thawed puff pastry sheet and place on a lightly floured surface. Roll out to about 9"x12" (22.5cmx30cm), sprinkling with more flour and rotating to pastry as you go to ensure even rolling and that it doesn't stick to the counter or mat.
7. Using a knife or [pizza cutter](#), cut pastry into twelve 3"x3" (5cmx5cm) squares. You can make larger cuts, if desired. Arrange the pieces on your prepared pan, spacing them about 2 inches apart.
8. Fill each pastry with about 2 tablespoons apple pie filling, arranging it diagonally from one corner to the other.
9. Gently fold one corner over the filling, pulling it snugly and pressing it slightly into the filling to get it to "stick". Use your finger or a pastry brush, brush some water on the top of that folded over piece. This will act as glue with the other corner. Fold the opposite corner over the first one, being sure they overlap by at least $\frac{1}{2}$ inch or 1 cm. Press gently to seal the two corners together.

10. If desired, brush each sealed danish with 1 tablespoon milk mixed with 1 room temperature egg.
11. Bake for 12-15 minutes, until the puff pastry browns and the filling begins to bubble just a bit. If possible, use a spatula to check the bottom of one or two danishes to make sure it's not still raw. If so, tent the pan with foil and bake a few more minutes.
12. While the first batch bakes, repeat the process of rolling, cutting, and filling the puff pastry with the other sheet. Bake once the first batch is finished.

make the glaze

13. While the danishes cool, mix together all of the glaze ingredients, stirring until completely smooth. Taste, adding more chai spice or heavy cream, as needed. You want a drizzling consistency, not a runny glaze.
14. Drizzle mostly cooled danishes as desired. Serve immediately.

Enjoy!

Leftovers will last 1-2 days but should be reheated in an oven for best taste and texture.

**You can sub 1 tablespoon of your favorite chai spice mix as long as it's unsweetened.*

***Can sub 1 tablespoon (9g) cornstarch.*