

FRUIT SC[🍏]OPS [🍏]

Apple Pie Served Up In A Tidy Square Is Apple-icious

(NAPSA)—It's a handheld world—handheld food processors, handheld TV sets and handheld digital organizers—so now may be the right time to create a handheld version of the classic American apple pie.

Known as Fresh Apple Pockets, this handheld version can be served warm or cool, on a crystal platter or even in a lunchbox. It's a fabulous way to offer the always-popular apple pie in a tasty, tidy square.

This treat has a tender, buttery crust and an aromatic apple-cinnamon filling. Top it with an egg wash and sugar—or invent your own variations with nuts in the filling or drizzled icing on top. The pockets are also delicious à la mode.

To make these treats, you need Fleischmann's Yeast. The company offers a complete line of popular yeast products including Fresh Active Yeast, Active Dry Yeast, RapidRise Yeast (for this recipe), and Bread Machine Yeast. Baking tips and recipes for both the beginner and experienced baker are found at www.breadworld.com. For information about apples, visit www.usapple.org.

Fresh Apple Pockets *Makes Eight Pockets*

Ingredients

Dough

- 2 to 2½ cups all-purpose flour
- 2 tablespoons sugar
- 1 envelope Fleischmann's RapidRise Yeast
- ½ teaspoon salt
- ⅔ cup water
- ⅓ cup butter or margarine



Fresh Apple Pockets have a tender, buttery crust and aromatic apple-cinnamon filling. Serve them as they are or à la mode.

Apple Filling

- 2 cups thinly sliced, peeled apples (about 2 medium)
- ½ cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon

Egg Glaze

- 1 egg, slightly beaten
- 1 tablespoon water
- Sugar

Directions

In a large bowl, combine ⅔ cup flour, sugar, undissolved yeast, and salt. Heat water and butter until very warm (120° to 130° F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough in half. Roll each to 10-inch square; cut

into 4 (5-inch) squares. Place about ¼ cup Apple Filling onto center of each. Bring corners up over filling; pinch together to seal. Place on greased large baking sheet. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Brush tops with Egg Glaze; sprinkle with sugar. Bake at 375° F for 20 to 25 minutes or until golden. Remove from pan; serve warm.

Apple Filling: In medium bowl, combine apples, sugar, flour and cinnamon. Toss to coat evenly. Set aside.

Egg Glaze: In a small bowl, combine egg and water. Stir to blend.

Nutrition Information Per Serving: Serving Size: one pocket; Serving Weight: 4.2 ounces (118 grams); Calories: 280; Total Fat: 8 g; Saturated Fat: 5 g; Cholesterol: 20 mg; Sodium: 230 mg; Carbohydrates: 49 g; Dietary Fiber: 2 g; Sugars: 19 g; Protein: 4 g