

# APPLE ROSES

## INGREDIENTS

- 1 Puff Pastry sheet (frozen)
  - 2 Apples (red)
  - 1 Lemon (Juice from 1/2 the lemon)
  - 1 T Flour (used to sprinkle the counter)
  - 3 T Apricot preserves
  - 2 T Water (plus extra)
  - 1/4 t Cinnamon (optional)
- Garnish with powdered sugar



## DIRECTIONS

- 1 Place puff pastry in refrigerator or counter to thaw slightly.
- 2 Cut the apples in half, remove the core & cut the apples in paper thin slices.
- 3 Place apples in a medium sized bowl & add lemon juice & enough water to just cover.
- 4 Microwave the apples in the bowl, for about 3 minutes, to make them slightly softer.
- 5 If you prefer, you can also simmer the apple slices in the water in a small pan (on the stove).
- 6 Unwrap the puff pastry over a clean & lightly floured counter.
- 7 Using a rolling pin stretch the dough a little, trying to keep it in a rectangular shape.
- 8 Cut the dough in 6 strips which should be about 2 in x 9 in.
- 9 In a bowl, place the apricot preserve with the 2 T of water.
- 10 Microwave for about one minute, so that the preserve will be easier to spread.
- 11 Spread the preserve on the dough.
- 12 Pre-heat the oven to 375° F & drain the apples.
- 13 Place the apples on the dough, as shown in picture.
- 14 Sprinkle with cinnamon if you'd like & fold up the bottom part of the dough.
- 15 Carefully roll, seal the edge & place in a silicone muffin cup or grease muffin tin.
- 16 Do the same for all 6 roses.
- 17 Bake at 375° F for about 40-45 minutes, until fully cooked.
- 18 Make sure the pastry is fully cooked on the inside before removing the roses from the oven.
- 19 If after 30 minutes the apples on top look fully cooked, move the pan to a lower rack in the oven.
- 20 Wait for 10-15 more minutes to avoid undercooking the puff pastry.
- 21 Sprinkle with powdered sugar.

## NOTE

Makes 6 roses

