

Apple Roses

Ingredients

2 sheets puff pastry

3 Red apples

1 lemon

3 tablespoons of apricot jam

Cinnamon

Method

1. Preheat oven to 220oC.
2. Cut the apples in half then remove the core. Slice into thin slices.
3. Juice the lemon and put in a bowl add the apple slices, microwave for 3 minutes. Then drain out all the juice.
4. Put the apricot jam in a small bowl and add 2 tablespoons water and microwave for 1 minute, stir.
5. Get your puff pastry sheet and roll it out a bit then cut into 6 strips.

6. With a pastry brush, brush each strip with apricot jam, then place the apple strips along the top of the pastry, sprinkle with cinnamon, then fold the pastry over the apple (don't cover the apple completely) then roll the pastry.
7. Put completed apple rose into a cup cake tin and bake for 40 -45 mins.
8. When they come out of the oven sprinkle with icing sugar.