



# APPLE ROSES

Time: 1 hour

Yield: 6 roses

## INGREDIENTS

- 1 frozen puff pastry sheet
- 2 red apples
- Juice of half a lemon
- Water to cover apples
- 1 tablespoon flour, to sprinkle on counter
- 3 tablespoons apricot preserves
- Cinnamon (optional)
- Powdered sugar (optional)

## DIRECTIONS

Thaw puff pastry. (This should take about 20 to 30 minutes.)

In medium microwave proof bowl combine lemon juice and water. Cut apples in half, remove the core and cut into paper-thin pieces. (Leaving apples unpeeled provides a touch of red in the finished pastries.) Place slices in lemon water immediately to keep them from browning.

Microwave the bowl of apples for about 3 minutes to soften the slices slightly.

Sprinkle flour on a clean counter. Unwrap thawed puff pastry and place on counter. Use a rolling pin to stretch dough slightly, retaining its rectangular shape as much as possible. Cut pastry into 6 strips, each approximately 2 inches by 9 inches (5 cm x 22 cm).

In a small bowl, combine apricot preserves with 2 tablespoons of water. Microwave mixture for about 1 minute to make the preserves easier to spread. Spread the mixture on puff pastry strips.

Preheat oven to 375 degrees (190 degrees C). Assemble muffin cups. If not using silicone cups, grease cups for easy release.

Drain the apple slices and place them on the dough, overlapping slightly so the apples form a "row" with the skin on the top.



Sprinkle with cinnamon if desired. Fold the bottom half of dough over the apples. Carefully roll up each strip and place in a muffin cup. Bake in preheated oven for 40 to 45 minutes, until fully cooked. (If apples appear fully cooked at around 30 minutes, move cups to a lower rack in the oven and wait 10 to 15 minutes to avoid undercooking the puff pastry.)

Sprinkle with powdered sugar, if desired.