



Baked Pink Lady® apple roses

Makes about 8



Ingredients:

- ♥ 3-4 Pink Lady® apples
- ♥ Squeeze of lemon juice
- ♥ 1 roll (400g) puff pastry, defrosted
- ♥ 3 Tbsp (45ml) melted butter (plus extra for brushing)
- ♥ 3 Tbsp (45ml) cinnamon sugar (see Cook's Note)
- ♥ Icing sugar for dusting

Method:

1. Preheat the oven to 190°C.
2. Grease a 12-hole muffin tin and set aside.
3. Core, quarter and thinly slice the apples.
4. Place apples in warm water with a squeeze of lemon juice for about 10 minutes. This helps make slices pliable for rolling so they don't break.
5. Cut the pastry into 8 equal strips (with the long side facing you).
6. Brush each strip with butter, then sprinkle with cinnamon sugar.
7. Place apple slices along the length of each strip making sure they overlap and leave about a 2cm border on the bottom half of the pastry (the rounded edges of the slices should be exposed).
8. Fold the bottom half over the apple slices and roll up to create a spiral.
9. Transfer to muffin tin and brush with more butter.
10. Bake for 25-30 minutes or until puff pastry is golden.
11. Cool slightly before dusting with icing sugar and serving.

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COOK'S NOTE:

Combine ½ cup sugar and 1 Tbsp (15ml) cinnamon. Mix well and use as needed. Store the rest in an airtight container and use over pancakes and French toast.

