

Apple Roses

2 red delicious apples, core removed, halved and cut into thin slices.

Juice of ½ lemon.

3 T apricot jam.

Puff pastry sheet/s.

Cinnamon (optional)

Stir juice of ½ lemon into a bowl half-full of water. Add apple slices and microwave for 3 minutes. Drain.

Mix 3 Tablespoons of apricot jam into 2 Tablespoons water and microwave for 1 minute.

Roll out thawed pastry sheets and cut into strips.

Spread each strip with apricot mix.

Lay apple strips along top edge of pastry with skin edge facing to the top.

Sprinkle lightly with cinnamon.

Fold bottom edge of dough up towards top edge.

Roll the strip to form a rose shape.

Bake 190 C/ 375 F/ Gas Mark 5 40-45 minutes.