Name of Submitter: Ryan Golditch

Name of Recipe: Apple Roses

List of Ingredients:

- 1 sheet of puff pastry, thawed
- 2 red apples
- Juice of half lemon
- 1 Tbsp of flour (to sprinkle on preparation surface)
- 3 Tbsp of apricot preserves
- Cinnamon
- Powdered sugar (optional)

Recipe Instructions:

1. Thaw the puff pastry at room temperature.

2. Cut the apples in half, remove the core and cut the apples in paper-thin slices. Leave the peel so it will give the red color to your roses. Place the sliced apples in a bowl half filled with water and lemon juice so that they won't change color.

3. Microwave the apples in the bowl for about 3 minutes, to make them slightly softer and easy to roll. You can also simmer the apple slices with the water in a small pan on the stove. The apple slices should be cooked just enough to bend without breaking. If they break, you need to cook them a little more.
4. Unwrap the puff pastry over a clean and lightly floured surface. Using a rolling pin stretch the dough into a rectangular shape of about 12 x 9 inch. Cut the dough in 6 strips, each about 2 x 9 inch.

5. In a bowl, place three tablespoons of apricot preserve with two tablespoons of water. Microwave for about one minute or warm up on the stove so that the preserve will be easier to spread. Spread a thin layer of preserve on each strip of dough.

6. Drain the apples.

7. Arrange the apple slices on the dough, overlapping one another. Make sure the skin side sticks a little out of the strip. Sprinkle with cinnamon.

8. Fold up the bottom part of the dough.

9. Starting from one end, carefully roll the dough, keeping the apple slices in place. Seal the edge at the end, pressing with your finger, and place in a regular muffin pan. Grease with butter and flour or cooking spray unless using a silicone mold.

**Cooking Instructions:** Bake at 375°F for about 40-45 minutes, until fully cooked.

**Yield:** 6 Roses