



Apple Rose Delight



Ingredients

- 1 10" x 18" sheet of puffed pastry**
- 2 Apple (a deep red skin works best)**
- 2 Tbsp. of lemon juice**
- 3 Tbsp. of apricot preserve (orange marmalade works great as well)**
- 2 Tbsp. water**
- 3 Tbsp. brown sugar, divided**
- 1 tsp. cinnamon, divided**
- 1 tsp. nutmeg, divided**
- Powdered sugar to sprinkle**
- Cooking spray**

Max 6 Apple Rose Delights

Directions:

- 1. Preheat oven to 350 degrees and spray pan well with cooking spray.**
- 2. Let puff pastry sheet thaw partially.**
- 3. Cut apple in half, core and then slice vertically into thin slices. Place in a bowl and sprinkle lemon juice over apples, cover with a wet paper towel and microwave for 2-3 minutes.**
- 4. In a small bowl mix apricot preserves and water together.**
- 5. Place puffed pastry on cutting board with a piece of parchment on top. Cut the pastry into 6 equal parts, each portion will be approximately 3" x 8".**
- 6. Smear preserve over the puffed pastry.**
- 7. Lay the apple slices lengthwise with the skin portion of apple to hanging off of the puffed pastry.**
- 8. Sprinkle apples slices lightly with sugar, cinnamon, and nutmeg.**
- 9. Fold the bottom half of pastry over the apple slices while still leaving about ¼ of the apple skin part exposed.**
- 10. Take the short end of the puffed pastry and slowly roll it over itself creating a spiraled rose.**
- 11. Place in greased muffin tins and repeat process (we have found they brown more evenly in silicon muffin tins, if using metal pan just watch your time closely.)**
- 12. Bake for 35-45 minutes**
- 13. Serve warm or let cool and store in a tightly sealed container.**

Questions? We are happy to help!

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