



Century
Federal Credit Union

Recipes for Success

Apple Rosettes

Jen, Marketing Director

Ingredients

- 1/2 package of Puff Pastry, thawed
- 2 red apples
- 2 cups water
- 2 Tbsp. lemon juice
- 1/4 cup apricot preserves
- Cinnamon/sugar for sprinkling

Directions

1. Preheat oven at 375°
2. Generously coat muffin tins with cooking spray
3. Fill medium glass bowl with water and the lemon juice. Cut apples in half, remove the core & cut them into paper-thin slices, leave skins on.
4. Microwave the apples in the bowl for about 3 minutes, to make them slightly softer and easy to roll.
5. Unwrap puff pastry over a clean & lightly floured counter. Using a rolling pin stretch the dough into a rectangular shape of about 12x9 inches & cut the dough in 6 strips, each about 2x9 inches.
6. Brush on a light amount of apricot preserve, just enough to coat pastry
7. Arrange apple slices on the dough, with the skin side up and only place them about half-way down the dough, overlapping a bit on each one
8. Fold over the bottom half of the dough onto the apples on the other half and gently roll the dough up to form the rosettes.
9. Place each rosette into a muffin tin space and lightly sprinkle with m cinnamon/sugar.
10. Bake for 40-45 minutes, cool and serve.

