**Apples Roses**

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| 3 apples  (Honey Crisp or Cripps Pink – pink/red in colour)  1 L water  45 mL sugar  30 mL lemon juice | 1 sheet of puff pastry  150 mL sugar  10 mL cinnamon  1 pinch nutmeg  5 mL lemon zest |

1. Preheat oven to 425 F.
2. Wash, cut & core apples (if able, scoop out seed area with spoon). Slice apples very thin 1/8 inch (or slightly less).
3. In a large pot, bring water, sugar and lemon juice to a boil.
4. Place apples in and boil for about 2 minutes or until slices soften and you can easily bend them.
5. Using a slotted spoon, remove apples and place in colander to drain and let cool.
6. Place apples slices on paper-towel lined cookie sheet one layer thick. Let cool completely and blot with paper towel if necessary.
7. On a lightly flour surface, roll out puff pastry (approximately the size of a cookie sheet). Cut strips into ½ inch slices.
8. In a bowl, combine sugar, cinnamon, nutmeg and lemon zest. Spread evenly over pastry and press down slightly into dough.
9. Place apples on dough over lapping slightly. Roll up fairly tightly.
10. Place Apple Roses on a parchment lined cookie sheet. Bake for 25 minutes. Cool slightly and sprinkle with icing sugar.