



Puff Pastry Recipe

Ingredients:

- 1 cup All-Purpose Flour
- 10 Tbsp cold unsalted butter
- 1/4 tsp salt
- 1/3 cup ice water

Instructions:

In a bowl mix flour and salt until combined.

Add cubed cold butter and water and start kneading it quickly to combine but not to warm up the butter.

When the dough comes together, turn out onto a table and using a rolling pin roll out into a rectangle.

Fold and roll a few times until the dough is smooth.

Wrap in plastic and refrigerate for 1 hour.

Apple Roses

Ingredients:

- Puff Pastry
- 1-2 apples
- apricot jelly
- powdered sugar

Instructions:

1. Half apples, core them and slice apples thinly.
2. Microwave apples in some water and lemon juice for 3-5 minutes until floppy.
3. Preheat oven to 375F.
4. Roll out puff pastry into 2" x 6" strips.
5. Brush the strips with apricot jelly.
6. Place apple slices overlapping.
7. Fold the bottom half of the dough up.
8. Now roll the apple slices and dough to form a rose.
9. Place into a cupcake pan and bake for 45 minutes.
10. After 30 minutes you can place some aluminum foil over the apples to prevent from burning.
11. Sprinkle with powdered sugar.

