



• Apple Scroll Pies

• Ingredients:

- 6 medium sized apples, halved, cored, thinly sliced- **Do Not Peel Apples**
- 4 tablespoons caster sugar
- 4 teaspoons lemon juice
- 6 sheets frozen puff pastry, partially thawed
- 1 cup raspberry jam
- 1 teaspoon ground cinnamon
- 40g butter, melted

Method

- Step 1

Place apple, sugar, lemon juice and 2 /3 cup water in a saucepan over medium heat. Cook, stirring occasionally, for 5 minutes or until apple is just tender.

Using a slotted spoon, transfer apple to a bowl. Set aside for 5 minutes to cool.

- Step 2

Preheat oven to 200c. Grease a 12-hole muffin pan.

- Step 3

Cut each sheet of pastry into 4 equal strips. Place 1 strip of pastry on a flat surface, with 1 long edge closest to you. Spread with jam. Sprinkle with a little of the cinnamon. Arrange a few apple slices, skin-edge up, overlapping slightly, with tops of apple overhanging at top edge of pastry. Fold bottom edge of pastry over the apple, leaving the tops exposed. Working from 1 short edge, roll up pastry to form a scroll. Place, apple-side up, into hole of prepared muffin pan.

Repeat with remaining pastry strips, jam, cinnamon and apple slices.

- Step 4

Brush pies with melted butter. Bake for 20 minutes or until pastry is golden and puffed.

