



Apple Pastry Rings

Ingredients

2 medium-large apples
1 roll of puff pastry
1/4 cup sugar
1 tbs cinnamon
2 tbs butter, melted
1-2 tsp lemon juice

optional:
ice cream
caramel sauce

Servings: 8-10 pastries

Prep Time: 25 min

Cooking Time: 20-25 min

Directions

1. Preheat oven to 400°F. Prepare one cookie sheet with parchment paper.
2. Whisk together cinnamon and sugar, set aside.
3. Core apples and cut perpendicular to the core, so that each slice is a ring with a whole where the core was. *If you do not have a corer, cut the apples the same way and cut out the core from each slice. I used a piping tip! Drizzle the apple slices with lemon juice to prevent them from turning brown.
4. Roll out puff pastry gently into a rectangle. With a pizza cutter, cut lengthwise strips approximately 3/4" wide.
5. Wrap each apple ring with a strip of the pastry until fully covered - you may need more than one strip per apple ring.
6. Place each apple ring on the cookie sheet, spaced apart. Brush with the melted butter and sprinkle with the cinnamon sugar.
7. Bake for 20-25 mins or until the pastry is puffed and golden brown.
8. Store in the fridge for 3-5 days.

Notes

Use Granny Smith apples for best results - tart and crisp, and a good size.

Serve with ice cream and caramel sauce for an extra treat.