

## Puff Pastry Apple Scrolls

### Ingredients:

3 sheets puff pastry

1 tablespoon butter, melted

7 apples, peeled, cored and chopped

1 tablespoon castor sugar

1 teaspoon sugar

¼ teaspoon salt

### Method:

- Preheat oven to 190 degrees. Line 2 baking trays with baking paper and set aside.
- In a medium pot combine your apple, sugar, cinnamon and salt. Cook on a medium heat until apple is really soft/slightly mushy. Set aside to cool.
- Lay out your sheets of puff pastry and smear our cooled apple mixture onto them evenly (make sure you spread it right to the edges).
- Roll pastry tightly and cut into 1 ½cm slices.
- Lay each scroll swirl side up and brush over melted butter using a pastry brush.
- Cook in oven for 10-15minutes until nice and golden. Serve onto 4 plates.