

VALENTINE ROSES WITH TRIPLE BERRY JAM



EMILY G'S™
JAM OF LOVE

1-2 red apples, thinly sliced
1/2 of lemon
2-3 T butter, melted
cinnamon sugar
2 sheets frozen puff pastry, thawed
Emily G's Triple Berry Jam
powdered sugar

Cut the apples in half and then half again along the core. Using a mandoline or knife cut the apples into thin slices. Place them into a bowl with hot water, squeeze lemon and microwave for 2 minutes.

Roll puff pastry sheet to less than 1/8-inch thickness. Using a pizza cutter, cut two 3-inch by 12-inch rectangles. Spread jam over each strip leaving space along the top of each strip empty. Brush melted butter over the empty space and sprinkle with cinnamon-sugar.



Place apple slices along the long edge of dough, about 1/4 inch beyond edge of dough, overlapping slices slightly by 1/2 to 1/4. Fold the pastry in half starting at one end roll into roses.

In the top part of each strip place the apple slices peel side up and slightly overlapping slices by 1/2 to 1/4 and slightly above the pastry rim. Fold bottom half of dough over the apple slices so the rounded edges of apple slices are still exposed. Starting from one end, roll dough not too tightly to form a rose-shaped pastry. Seal roll with end of dough strip.

Place the roses into a muffin pan, sprinkle again lightly with cinnamon sugar and bake at 375F for 45 minutes until the pastry is well browned. Remove from the muffin pan and allow to cool 5-10 minutes. Sprinkle with powdered sugar before serving.

Option: Can substitute any fruit flavor Emily G's Jam

