

Recipe Name: Apple Roses Recipe With Homemade Puff Pastry Sheets (Eggless)

Diet Type: Vegetarian

Course: Snack

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup All Purpose Flour (Maida)	4
• 75 gram Butter - (at room temperature)	
• Saffron strands - a pinch	
• 1 teaspoon Cinnamon Powder (Dalchini)	
• 2 tablespoon Caster Sugar	
• 3 tablespoon Water	
• 1 Apple - cut into to very thin slices	
• 1 tablespoon Lemon juice	
• 1-1/2 cup Water	
• 40 gram Butter - to brush	
• 3 tablespoon Caster Sugar - to garnish	
• 2 teaspoon Cinnamon Powder (Dalchini) - to garnish	

Preparation

- To prepare Apple Roses Recipe With Homemade Puff Pastry Sheets (Eggless), start by preparing the puff pastry dough.
- In a bowl, add butter (at room temperature) and whisk it with a fork.
- Mix saffron, castor sugar and cinnamon powder in a bowl and keep it ready for later use.
- Add all-purpose flour in a Mixing bowl.
- Add required water to make a smooth but tight dough.
- To prepare the apple roses now, add apple slices, sprinkle lemon and water into a glass/ceramic microwave safe bowl and microwave it on medium for 4 minutes or until cooked.
- To soften the apple slices while making the roses, cool the apple slices to room temperature.
- Now roll the dough out to make long rectangular sheet and cut strips of 8-inch long and about less than an inch wide.
- Apply butter and sugar cinnamon powder on it.



- On the upper half of the stip, arrange the apple slices side by side to make half of the sheet overlapped with arranged apple slices.
- Now fold bottom part of the sheet once.
- Apply more butter and sugar cinnamon powder on it.
- Now roll the sheet with arranged apple slices gently, to make a beautiful rose! Repeat the process to make other eggless apple roses as well.
- Preheat Oven to 200 degrees Celsius for 10 minutes.
- Meanwhile you can Repeat the process to make other eggless apple roses as well.
- To bake, arrange the roses on a parchment paper lined Baking sheet and bake for 30-35 minutes or until the edges appear brownish and crisp.
- Serve it these delicious Apple Roses Recipe With Homemade Puff Pastry Sheets (Eggless) with more cinnamon-sugar powder sprinkled on them, during tea time with Masala Chai or Coffee.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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