

## Big Green Egg Baked Apple Roses

### Ingredients

2 large red apples  
Juice of half a lemon  
2 tbsp brown sugar  
¼ cup butter, melted  
1 tsp ground cinnamon  
¼ tsp nutmeg  
1 sheet puff pastry, thawed  
1 egg  
2 tsp water  
¼ cup powdered sugar

### Method

Set the EGG for indirect cooking at 400°F/200°C.

Cut the apples into 1/8-inch slices and sprinkle with lemon juice to prevent browning. Microwave the apple slices for 45 seconds or until they are soft and pliable.

Roll the puff pastry sheet into 9x12 inch rectangle with an 1/8-inch thickness. Cut 6 2-inch wide stripes of dough.

Mix the sugar, cinnamon, and nutmeg. Spread the melted butter over the dough; top with a generous amount of sugar mixture. Place apple slices along one long edge of the dough, about ¼ inch beyond edge of dough, overlapping slices slightly. Fold the bottom of the dough over the apples.

Beat the egg and water together and paint the surface of the dough with the egg wash. Sprinkle the apples and dough with more of the sugar mixture.

Roll the dough to form the rose shape. Seal the roll with the end of the dough strip. Repeat for all the dough strips and place in a prepared muffin tin. Bake for 45 minutes, or until the apples are golden. Sprinkle with powdered sugar and let cool 5 to 10 minutes. Serve warm.

