



Pink Lady® Apple Pie Roll Ups

Serves 6



Created by:
Caro Alberts

Ingredients:

- ♥ 2 apples, cored, peeled and diced
- ♥ 2 Tbsp (30ml) butter
- ♥ ¼ cup (60ml) sugar
- ♥ 1 tsp (5ml) cinnamon
- ♥ Juice of ½ lemon
- ♥ 6 slices white bread
- ♥ ¼ cup (60ml) butter, melted
- ♥ Cinnamon sugar
- ♥ Whipped cream, to serve
- ♥ Fresh mint leaves, to serve

Method:

1. **Preheat** oven to 180°C.
2. **Heat** the apples, butter, sugar, cinnamon and lemon juice in a saucepan.
3. **Cook** until apples have softened and the sauce has thickened.
4. **Remove** the crusts of the sliced bread and flatten with a rolling pin.
5. **Top** each slice with about 1-2 tbsp of apple pie mixture and roll up tightly.
6. **Place** on a baking tray lined with baking paper.
7. **Brush** each roll with melted butter and dust with cinnamon sugar.
8. **Bake** for 15 minutes until crisp and golden.
9. **Serve** topped with a dollop of cream and a few sprigs of mint.