



# Nutella Apple Rose Pastries

Course: **Dessert**

**Servings**  
4 servings

**Prep time**  
10 minutes

**Cooking time**  
20 minutes

**Total time**  
30 minutes

## Ingredients

1 sheet (275 g / 9.7 oz) puff pastry

1 medium apple (150-180 g / ~1 cup sliced)

60 g (1/4 cup) Nutella

1/2 tsp cinnamon

250 ml (1 cup) water (for softening apples)

## Directions

- 1 Core the apple and **slice it into very thin half-moon slices** (about 2 mm thick). The thinner the slices, the easier they are to roll.
- 2 Place the slices in a **bowl of water** and microwave for **1–2 minutes** until soft but not mushy. Drain the apples and let them cool slightly.
- 3 Roll out the **puff pastry sheet** on a lightly floured surface. Cut it into **4 equal strips** (each about 6 cm wide).
- 4 **Spread a thin layer of Nutella** along the bottom half of each strip. Arrange the **apple slices along the top edge** of the pastry, slightly overlapping them. Make sure half of each slice sticks out over the edge. Sprinkle **cinnamon** evenly over the apples.
- 5 Fold the **bottom edge of the puff pastry up**, covering the lower half of the apples.  
**Gently roll up** each strip from one end to the other, forming a rose shape.
- 6 Lightly grease a **muffin tin** and place each rolled-up pastry into a muffin cup.  
Bake in a **preheated oven at 200°C (400°F) for 20–25 minutes**, or until golden brown and crisp. Let them cool for **5 minutes** before removing from the muffin tin.
- 7 Dust with **powdered sugar** for an elegant look. Drizzle with **honey or caramel** for extra sweetness. Sprinkle with **crushed hazelnuts** for added crunch or top with some vanilla ice cream.