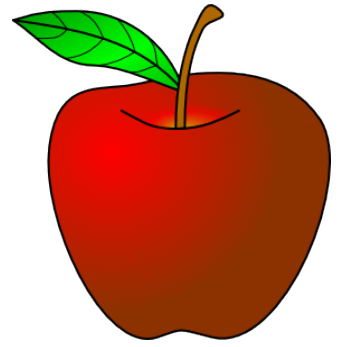


Apple Bundles



Ingredients:

- 1 apple**
- 1 can (8oz.) Crescent Rolls**
- 2 Tbsp Butter**
- 1/3 Cup Sugar**
- 1/2 Tsp Cinnamon**

- _____ 1. Preheat oven to 375°
- _____ 2. Peel apple – use a paring knife and take just the skin of the apple off.
- _____ 3. Slice apples thin (as for apple pie). To do this cut the apple in half, then into quarters. Remove the core. Slice each quarter into very thin slices.
- _____ 4. Unroll the crescent rolls. Separate into 8 triangles.
- _____ 5. Melt the butter in the microwave. (About 30 seconds on high – if it starts to pop- stop!) Remember to prevent the butter from spattering all over the microwave place a paper towel over the custard cup.
- _____ 6. Using tongs, dip the apple slices into the butter. Save the remaining butter to drizzle over the top of the apple bundles.
- _____ 7. Combine the sugar and cinnamon together in a small dish.
- _____ 8. Dip the buttered apple slices into the cinnamon-sugar mixture. Save the remaining cinnamon-sugar mixture to sprinkle over the top of the apple bundles.
- _____ 9. Place the apples equally at the wide end of each triangle and roll it up. Place the “bundles” in an ungreased 8 x 8 pan. Using the pastry brush, spread the remaining butter on top of the triangles and then sprinkle with the cinnamon-sugar mixture.
- _____ 10. Bake for 15 – 20 minutes or until golden brown.
- _____ 11. Add 1 Tbsp of whip cream to the top of each triangle.

Eat and Enjoy! ☺