Baked Apple Roses

2 medium apples

1 puff pastry sheet

3 Tbsp apricot preserves

2 Tablespoons water

1/2 teaspoon cinnamon

1 Tablespoon lemon juice

Quarter apples and remove core.

Slice thin by hand or in food processor.

Place apples in a bowl.  Cover with water.

Microwave on high 3-4 minutes or until softened.

Roll pastry sheet to 18" long.

Cut into 6 equal parts.

Stir together water and apricot preserves.

Spread a thin layer of preserves on each pastry strip.

Layer apple slices along one side of strip with the peel on the outside.

Sprinkle with cinnamon and fold bottom half of pastry to meet top edge.

Roll pastry strips, from a long side - jelly roll style.

Place each roll in a well greased muffin tin.

Bake 25-35 minutes at 375.

Dust with powdered sugar.