



Upside-Down Apricot & Mānuka Honey Pastries

Upside-down delight!

Ingredients

Puff pastry, slightly defrosted.....1 sheet.
Bees & Trees Mānuka honey.....1/3 tbsp.
Tinned apricot halves..... 18
Picked thyme leaves.....2 tbsp.



Directions

1. Preheat the oven on convection to 350 F - 390 F. Line a large baking tray with baking paper.
2. Cut the puff pastry sheet into 6 equal rectangles.
3. Drizzle ¼ cup of Mānuka honey in 6 separate areas on the tray, leaving space between each honey spot. Place 3 apricot halves, cut side up, on top of each honey spot. Cover each set of apricot halves with a piece of pastry.
4. Bake for 15 minutes, or until golden brown. Flip over. Sprinkle with thyme leaves and drizzle with Mānuka honey.
5. Serve and enjoy!