



Apple Sultana & Cinnamon Scrolls



Prep: 10 mins

Cook: 16 mins (per batch of 4)

Makes: 12 scrolls in the Kmart Pie Maker

These Apple & Sultana Cinnamon Scrolls are a delicious treat that takes just 10 minutes to prepare. Serve warm with ice-cream or enjoy cold. Perfect for the lunchbox, easy to make and freezer-friendly.

Ingredients

- 2 sheets puff pastry
- 1 x 400g can of Sliced Pie Fruit Apple (we used Ardmona because it's Australian)
- 1/3 cup sultanas
- 1/3 cup brown sugar
- 1 tsp ground cinnamon
- 20g melted butter

Method

1. Drain apples thoroughly.
2. In a large bowl mix apples, sultanas, brown sugar and ground cinnamon.
3. Spread half the mixture onto a puff pastry sheet, roll into a log and cut into 6 pieces. Don't roll too tightly otherwise the pastry won't "puff".
4. Repeat for the other puff pastry sheet.
5. Brush each scroll with melted butter (top and bottom).
6. Turn on the pie maker and put a scroll into each pie shell (we flattened each scroll a bit).
7. Cook for 8 minutes and then turn over to cook for another 8 minutes or until golden brown.
8. Repeat for each batch of 4 scrolls.
9. Optionally they can be lightly dusted with icing sugar.

Pro Tip

Instead of sultanas add 1/4 cup of chopped walnuts and 1/4 cup of golden syrup.