



# MINI APPLE CROISSANTS

## INGREDIENTS

- 50g light brown sugar
- 1 hard dessert apple, such as Granny Smith or Braeburn, cored and cut into 12 segments
- 1 tsp Apple Pie Spice mix
- 35g chopped pecans
- 1 tube Jus-Rol Ready to Bake Croissants
- 40g melted unsalted butter

These mini apple croissants are so quick and easy to make and taste amazing! Serve for breakfast, or with vanilla ice cream for a superb dessert

## INSTRUCTIONS

1. Preheat oven to 190°C.
2. Line a baking sheet with baking parchment
3. In a small bowl, combine the brown sugar and Apple Pie spice
4. Melt the butter and toss the apple slices in the butter
5. On a floured surface, split the Jus-Rol croissants into six, and cut each one in half, making 12 mini croissants
6. Evenly distribute the brown sugar and spice mixture onto each triangle then sprinkle with the chopped pecans
7. Place an apple slice at the wide end of each triangle and roll to wrap the apple
8. Place the croissants on the lined baking sheet and brush with any remaining butter
9. Bake for 10 to 12 minutes, or until golden brown
10. Once cooled, sprinkle with icing sugar and enjoy! They're superb with vanilla ice cream!



Makes

12



Prep time

15 m



Cook time

12 m

