

# FUSION CUISINE APPLE PIE SPRING ROLLS

## WHAT YOU NEED:

- 16 spring roll wrappers
- 4 apples, peeled, cored and finely diced
- 2 Tablespoons lemon juice
- 1/2 cup brown sugar
- 1/4 cup flour
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/8 teaspoon salt
- 2 Tablespoons butter, melted
- 3 teaspoons cinnamon sugar

## UTENSILS:

Chopping board

Safety knife

Measuring cups/spoons

Peeler

Mixing bowl

Baking tray

**ALLERGIES/INTOLLERANCES:** a gluten/dairy free alternative will be used.

## WHAT TO DO:

1. Peel apples, remove core and dice finely.
2. In a bowl, stir together the apples, lemon juice and sugar. Add flour, spices and salt.
3. Lay out your spring roll pastry.
4. Place approx. 2 Tablespoons of apple mixture at the end of each wrapper as pictured.
5. Brush edges with water and fold in sides. Roll up tightly and place on baking tray.
6. Repeat until all filling is used. (16 wrappers)
7. Brush with melted butter and sprinkle with cinnamon sugar.
8. Bake at 190° for 20 - 25 minutes.
9. Serve warm with whipped cream. Delicious!!!

