



MARI-MANN APPLE SLICE

- 1 Pkg. Puff Pastry, thawed
- *Mari-Mann™ Lemon Thyme Jelly*
- 4 Apples, sliced thin
- Sugar

1. Cut pastry 6" wide and then cut two strips about 1" wide.
2. Brush the edges with water and place the strips one on each side.
3. Slice the apples thinly and lay them so that they overlap down the center.
4. Dust with sugar and bake in the oven at 400° for 20-30 minutes.
5. Brush the apple with warm *Mari-Mann™ Lemon Thyme Jelly*.
6. Cut into slices and enjoy!

*Can substitute *Kathy's Kitchen™ Caramel Apple Butter* for the *Mari-Mann Lemon Thyme Jelly* for an even richer dessert.

