



RECIPE NO. 007



# *Honey* PEACH PASTRY ROSES



♡ Made for summer days  
& memories worth keeping. ♡

# Let's make something delicious.

## INGREDIENTS

### Ingredients

- 1 sheet puff pastry, thawed
- 2 ripe but firm peaches
- 2 tbsp honey
- 1 tbsp lemon juice
- 1 tsp cinnamon
- 2 tbsp apricot or peach preserves
- Powdered sugar, for finishing
- Optional: vanilla ice cream or whipped cream



## LET'S MAKE IT

- 1 Heat oven to 375°F and lightly grease a 6-cup muffin pan.
- 2 Slice peaches very thinly. Toss gently with lemon juice and microwave for about 30–45 seconds to soften slightly.
- 3 Roll the puff pastry out and cut it lengthwise into 6 strips. Spread a thin layer of preserves over each strip.
- 4 Arrange peach slices along the top half of each pastry strip, overlapping them slightly with the curved edges extending above the pastry. Drizzle lightly with honey and sprinkle with cinnamon.
- 5 Fold the bottom half of the pastry upward over the peaches. Roll each strip gently from one end to the other to form a rose.
- 6 Place each rose into a muffin cup. Bake for 30–35 minutes, until the pastry is puffed and golden.
- 7 Let cool slightly, drizzle with a little extra honey, and dust with powdered sugar.

## Recipe Memories

♥ Made on: \_\_\_\_\_

♥ Made with: \_\_\_\_\_

Our rating: ♥ ♥ ♥ ♥ ♥

Memories made: \_\_\_\_\_

Make it again? ♥ Yes ♥ Maybe ♥ Not this one

Plan the days. Live the adventures. Remember with heart. ♥