

Makes 12

1 sheet, Pepperidge Farm Puff Pastry,
frozen

1c brown sugar

1/2c all~purpose flour

1t cinnamon

1/8t nutmeg

2c apples, peeled, cored, finely diced

1c pecans, finely chopped

1T butter, melted

Confectioner's sugar, for dusting

Thaw pastry sheet at room temperature for 40 minutes. Preheat oven to 375. Mix brown sugar, flour, cinnamon and nutmeg. Add apples, pecans and butter and toss to coat.

Unfold puff pastry on lightly floured surface. Roll into 15" x 10" rectangle. With long side facing you, spoon apple mixture onto pastry within 2" of long sides and all the way to the short sides.

Starting at a long side, roll up jelly~roll style. Refrigerate 15 minutes. Cut into 12 slices. Place 2" apart on greased baking sheet.

Bake 15 minutes or until golden brown. Remove from baking sheet and cool on wire rack. Sprinkle with confectioner's sugar.

Prepare Ahead Tip

Prepare pastry but do not slice. Wrap tightly in plastic wrap and freeze. Thaw at room temperature 40~50 minutes. Slice and bake.