



**Nova Scotia
Apples**
Pick An Original



Apple Rolypoly

- 3/4 cup brown sugar, packed
- 1 1/2 tsp cinnamon
- 1 1/2 cups water
- 2 cups all purpose flour
- 3 tsp baking powder
- 1/2 tsp salt
- 1 egg slightly beaten
- 1/4 cup butter or margarine
- 1/8 tsp nutmeg
- 1/4 cup white sugar
- 6 tbsp cold butter or margarine
- 4 medium - large Nova Scotia Apples eg: McIntosh, Cortland, Paulared
- milk
- rind from 1/4 of an orange

Preheat oven to 400 F. In a saucepan, combine brown sugar, 1/4 cup of butter, cinnamon, nutmeg and water. Bring to a boil, reduce heat, simmer 5 minutes and pour into greased 9x 13" pan. Combine white sugar and orange rind in food processor. Process until rind is finely chopped. Add flour, baking powder, salt and 6 tbsp cold butter, process until mixture resembles coarse meal. Break egg into 1 cup measure and beat slightly. Add milk to make 2/3 of a cup. Pour mixture into the food processor and process until dough forms a ball. Roll out on lightly floured board to form 12" square. Peel, core and dice apples. Spread apples on dough, leaving 1" border on one side. Roll like a jelly roll toward the side with the 1" border and pinch to seal along that edge. Slice into 12 slices and lay flat in syrup. Bake for 35 minutes at 400 F. Let sit for 10 minutes before serving. Serve warm. Makes 12 servings.

< [Back to Table of Contents](#)