



# Baked Apple Pie Rice Paper Rolls

## INGREDIENTS:

- 4-6 apples
- 1/3 cup brown sugar
- 1 tsp cinnamon
- Rice paper
- 2 Tbsp cooking oil



## METHOD:

1. Preheat oven to 230 °C.
2. Peel, then slice the apples. Mix the apple slices with the brown sugar and cinnamon.
3. Fill a large mixing bowl ¼ full with water. Place the rice paper into the water one sheet at a time. Soak just until it's soft enough to work with.
4. Place the softened rice paper onto the counter and place 1-2 Tbsp of apple mixture onto the centre. Fold the bottom up first, then fold the sides in, fold the top down last.
5. Repeat, until you have used up all the apples.
6. Place onto a parchment paper lined or well-oiled pan, brush both sides with oil.
7. Bake for 25-30 minutes turning a few times throughout.

**Recipe Note:** The trick is to not get the rice paper too wet or soggy. The paper should still have a little bit of stiffness to it. Wet paper towel can be used to soften the rice paper instead of putting it into the water. Be extra careful not to rip the rice paper. If there's a hole the sugar will leak out and burn on the pan.