

## HOW TO MAKE MAX'S APPLE ROLLS



YOU NEED:

- SOME APPLES
- FLOUR (500g)
- BUTTER (50g)
- APPLE JUICE (150ml)
- YEAST (20g)



STEP 1

PREHEAT THE OVEN TO 200°C.

PUT APPLE JUICE AND BUTTER INTO A PAN AND MELT IT.



STEP 2

CUT THE APPLES INTO SMALL PIECES.

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STEP 3

MIX FLOUR, YEAST AND THE APPLE JUICE-BUTTER-MIX. (CAUTION: HOT!)



STEP 4

MIX IT WITH YOUR HANDS UNTIL IT IS WELL COMBINED.



STEP 5

COVER IT WITH A TEA TOWEL AND PUT IT IN A WARM PLACE. WAIT FOR 30 MINUTES.



STEP 6

ROLL SMALL PIECES INTO A BOWL.  
PUT THEM ON A BAKING TRAY.  
BAKE THE ROLLS FOR 20 MINUTES.



STEP 7

YUMMY!