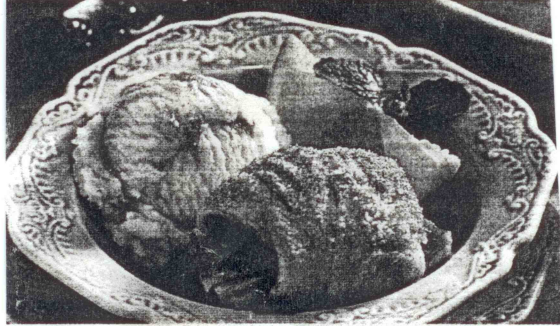


apple bundles



- 2 medium Granny Smith apples
- 1 package (11 ounces) refrigerated bread sticks
- 1 medium orange
- 1 tablespoon butter or margarine, melted
- 1/2 cup sugar
- 1/2 teaspoon Pantry Korintje Cinnamon

1. Preheat oven to 375°F. Peel, core and slice apples with **Apple Peeler/Corer/Slicer**; cut apples in half crosswise.
2. Unroll dough; separate at perforations to form 12 strips. Place 3-4 apple slices at the end of each strip of dough and roll up. Arrange bundles in **Deep Dish Baker**.
3. Zest orange to measure 1 teaspoon zest using **Lemon Zester/Scorer**; set aside. Juice orange using **Juicer** to measure 1/3 cup juice; pour juice into bottom of baker, but not over bundles. Brush melted butter over bundles.
4. Mix zest, sugar and cinnamon; sprinkle over bundles. Bake 25-30 minutes or until golden brown.

Yield: 12 servings