

BLUEBERRY JAM PASTRY TWISTS

INGREDIENTS

1/2 package puff pastry (1 sheet)

3 tablespoons blueberry jam (you can use any type of jam; I just happened to have blueberry)

Flour for dusting

Powdered sugar for sprinkling

DIRECTIONS

Allow puff pastry to thaw per package instructions.

Preheat oven to 400F. Prepare a cookie sheet with silpat or parchment paper.

Lightly dust work surface and a rolling pin with flour. Roll out puff pastry until it's a little larger on each side. Cut crosswise into two rectangles.

Heat the jam up in the microwave for about 15 seconds to loosen. With a pastry brush, coat one piece of the pastry with the jam. Place the uncoated pastry piece on top and gently roll them together with the rolling pin (not too hard or the jam will squish out!)

Slice into short strips, about 1/4 inch wide. Pinch the ends slightly and twist. Place onto the lined cookie sheet. Bake for 15 minutes or until golden brown. Let cool and then sprinkle with powdered sugar.