



STRAWBERRY PUFF PASTRY BEAR PAWS

MAKES:

8-10

PREP TIME:

15M

COOK TIME:

20M

VEGETARIAN

INGREDIENTS:

1/3 Cup Crofter's Organic
Strawberry Premium Fruit
Spread

1 Puff Pastry Sheet

DIRECTIONS:

1. First, thaw the puff pastry dough as directed on the packaging. Preheat the oven to 400°F and line a baking sheet with parchment paper. Set aside.
2. Unroll the puff pastry dough while it is still a little cold. Spread the Crofter's Organic Strawberry Premium Fruit Spread evenly on top of the puff pastry sheet, leaving about ½ inch space around the edges.
3. Next, cut the puff pastry sheet into roughly 1-inch-thick strips. With the jam to the inside, roll each end of the puff pastry toward each other so they meet in the middle and form a 'bear paw' shape.
4. Place the puff pastry rolls on to the prepared baking sheet and place them in the 400°F oven to bake for 20 minutes. They are done when the pastry is golden brown and the fruit spread starts to bubble slightly.
5. Next, remove from the oven and allow them to cool on the baking sheet for 5-10 minutes. Then, place them on a wire rack to completely cool. Enjoy!