

Peanut Butter & Jelly Pinwheels



Ingredients:

1 sheet	Frozen puff pastry, thawed
2 ounces	Cream cheese, softened
1/4 cup	Peanut butter, creamy
1/4 cup	Strawberry Mango Jam, Peach Pie Jam or your favorite flavor!

Directions:

Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.

Unfold one sheet of puff pastry dough and cut the pastry sheet into 9 equal squares. Slice the corners of each square but leave about a 1 inch square in the middle. (See photo) Place a teaspoon of cream cheese in the middle of each pastry square and then a teaspoon of peanut butter on top of the cream cheese. Fold one corner to the middle and press down, continue with all four corners to make a pinwheel shape. Place the pinwheels on the parchment paper lined baking sheet and bake for 16 minutes or until golden brown.

Place jam in a small bowl and stir the jam to soften. Microwave on high for about 10-15 seconds just to warm it up so it can be drizzled. Remove pinwheels from oven and drizzle with warm jam.



