

# Pistachio Pastry Puffs

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## **Ingredients:**

1 sheet	Puff pastry, thawed
2 ounces	Cream cheese or brie cheese, cut into ½ inch cubes
3 Tablespoons	Strawberry Mango or Cranberry Grand Marnier Jam
3 Tablespoons	Pistachios, shelled and chopped

## Directions:

Preheat oven to 375 degrees F.

On a lightly floured surface, roll pastry into a 12x12 inch square (just a little bigger than the size of the pastry sheet when first opened). Cut into 25 squares and press into mini-muffin pan (either a 24-cup mini muffin pan or two batches of a 12-cup mini muffin pan).

Bake pastry for 10 minutes or until puffy. Remove from oven. Press the center of each square down. Bake for another 3-5 minutes or until corners just start to turn brown. Remove from oven.

Place a piece of cheese into each cup. Top with ¼ teaspoon of Strawberry Mango or Cranberry Grand Marnier Jam and sprinkle with chopped pistachios.

Bake for another 3 to 5 minutes until cheese is melted and pastry is golden brown. Remove from oven and let cool before removing the pastry from the muffin tin. Can be served warm or at room temperature.

