

# Cinammon Puff Pastry Twists

## Ingredients

---

- Prepared puff pastry dough
- 1 cup sugar
- 1 Tbs cinnamon
- 1/8 tsp nutmeg
- 1/2 cup unsalted butter, melted
- Pinch of salt
- Flour

## How To Prepare

---

Preheat oven to 400 degrees. Thaw the puffed pastry on parchment paper at room temperature if frozen. Dust countertop with flour. Place the dough on the flour and set aside the parchment paper. Lightly flour the top of the dough and lightly flatten with a rolling pin. In a mixing bowl, combine sugar, cinnamon, nutmeg, and a pinch of salt. With a spoon, evenly spread butter on one half of the pastry dough. Evenly sprinkle the sugar mix on the buttered side of the dough using a large spoon. Roll the uncoated side around the rolling pin, then unroll it on top of the sugar and butter coating, like a sandwich. Cut the dough into 1/2" wide strips. Twist each strips by hand onto parchment paper on a cookie sheet. Sprinkle the sugar mix onto the twists, then place the sheet in the center of the oven as far back as possible. Check after about 7 minutes to make sure the twists are cooking evenly, and turn if necessary. At 15 minutes, remove from the oven and lightly dust with the sugar mix again if desired. Let set before serving.



*Bon Appétit!*