



Easy Puff Pastry Danish Crisps

Top them with your favorite jam or jelly

- 2/3 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 sheet frozen puff pastry dough, thawed
- 1 egg, lightly beaten
- 1 small jar organic spread or jam

Prepare Sugar Cinnamon Dough: Combine 2/3 cup sugar and cinnamon in small bowl. Dust work surface with one or two Tablespoons of cinnamon sugar. Roll out puff pastry on the sugar to 12x9-inches.

Brush dough with beaten egg. Sprinkle remaining cinnamon sugar mixture over dough, patting it tightly so that it adheres. With the tip of a paring knife mark a line (but do not cut through) lengthwise down center of dough.

Shape Pastry Layers: Fold long sides of the rectangle toward the center, leaving 1/2 inch uncovered on either side of the line. Next, fold one side of dough over the other, forming 4 layers. Wrap in plastic, freeze until firm, at least one hour or up to 2 weeks.

Prepare Baking Sheets: Line two cookie sheets with parchment paper or nonstick silicone cookie mats. Preheat oven to 400 degrees F.

Prepare Pastry Slices: Unwrap pastry; cut into 1/2 to 1/4-inch slices. Place pastry slices cut side down about 1 inch apart on prepared cookie mats. Bake in preheated oven for about 12 to 14 minutes or until golden brown.

To Serve: Cool on cookie sheets for about 15 minutes. Serve at room temperature. Spoon about 1 teaspoon favorite spread or jam over the cinnamon filling on each pastry right before serving.
Yield: about 2-1/2 to 3 dozen cookies.

Cook's Note: Carefully place pastries on the baking sheet, keeping the bunny ears shape. The pastries can be stored in an airtight container for several days. We used Crofters Organic Wild Blueberry spread for the pictured recipe.

Recipe Inspired by: Family Circle Magazine
<https://www.familycircle.com/recipe/cookies/baby-elephant-ears/>

About the Recipe: These pastries remind me of the old-fashioned puff pastry crisps that were sold in our local bakery. You can serve them without adding jam, but we love to add jam or a fruit spread right before serving.