

Easy Puff Pastry Pinwheels – Comfort du Jour

These pretty pinwheels will throw a little pizzazz on any special breakfast table, but they are so easy to make. Use store-bought puff pastry and any flavor of fruit preserves your heart desires!

INGREDIENTS

1 sheet refrigerated (or frozen, thawed) puff pastry
3 oz. cream cheese, slightly softened
1 heaping Tbsp. powdered sugar
1/4 tsp. vanilla
6 tsp. favorite fruit preserves
1 egg (+ 1 tsp. cold water, for egg wash)
Powdered sugar, optional for dusting

INSTRUCTIONS

1. Preheat the oven to 400° F, with oven rack in the center position.
2. Remove puff pastry from package and roll out on a lightly floured counter or board. Use a rolling pin to gently press out any folds in the pastry and aim to keep the pastry sheet in a mostly square/rectangle shape.
3. Using a pizza wheel, trim the edges all around and cut the pastry into six roughly equal size squares. Arrange the squares on a parchment-lined cookie sheet. It is not necessary to have much space between them.
4. Use a paring knife to cut diagonally from near the center of a square toward each of the four corners, but keep about 1½ inches of the center fully intact. Fold every other point toward the center, slightly overlapping them in the middle. Press down *firmly* with your thumb to ensure the pastry stays put.
5. Divide the sweetened cream cheese mixture among the pastry pinwheels. Each should have about 1 tablespoon. Gently press the center of the cream cheese with the back of a spoon to create an impression. Fill each impression with a small spoonful of your favorite preserves.
6. Brush all exposed puff pastry dough with the egg wash. Bake for about 18 minutes, or until pastry is puffy and evenly golden brown. Rotate the baking sheet halfway through for even baking.
7. Cool pastries on the baking sheet for about 2 minutes before transferring to a rack to cool. If you prefer a sweeter pastry, dust powdered sugar onto the cooled pastries just before serving.