



FINCH + FENNEL

Cranberry Walnut Swirls

YIELDS: Approx. 8 pastry swirls

INGREDIENTS:

- 2 Puff Pastry Sheets, defrosted
- ½ Jar F+F Cranberry Walnut Relish
- ½ c Brown Sugar

DIRECTIONS:

1. Defrost the puff pastry overnight or on your counter until it is room temperature & pliable.
2. Once defrosted, lay one pastry sheet out flat & spread the F+F Cranberry Walnut Relish on one side & sprinkle on the brown sugar.
3. Preheat the oven to 375°F.
4. Then place the second sheet of pastry dough on top & seal all the edges.
5. Cut the dough into 6-8 inch strips & begin to twist holding both ends. Once it begins to twist, roll each strip into a circle & place on a lined sheet tray.
6. Bake at 375°F for 20 minutes or until bubbly & brown.
7. Let cool for 5-10 minutes before serving.



Enjoy!

