

CHEDDAR PUFFS WITH JAM

1 sheet of puff pastry defrosted
6 oz shredded extra sharp cheddar cheese
egg wash (whisked egg with 1 T water)
cayenne pepper
salt

Emily G's Jam of Love**



EMILY G'S™
JAM OF LOVE

Preheat oven to 400°. On a floured surface, roll out puff pastry until it is several inches larger in length and width. Cut it in half making 2 rectangles. Brush each half with the egg wash. Sprinkle cheese onto one of the rectangles. Season with cayenne pepper and salt to your taste. Fold the rectangle without the cheese on top of the other – egg wash and cheese on the inside. Using your rolling pin, seal the two pieces together well. Cut small squares (about 1 1/2 inches by 1 1/2 inches) out of the puff pastry - you should be able to get about 25. Place on a parchment-lined baking sheet and bake for 9-10 minutes until puffed and starting to brown. Remove from the oven and cool. Place about 1/2 teaspoon of jam on on each puff. Serve immediately.

** May use any flavor Emily G's Jam.