



EMILY G'S™
JAM OF LOVE

Cheddar Cheese Puffs with Jam

Cheddar Cheese Puffs with Emily G's **Jalapeno Raspberry Jam** is great as an appetizer or a snack. Just be careful because they are very addicting with a buttery flaky pastry and a chewy cheddar cheese center. Okay, so the picture doesn't look too "puffy." We went a little overboard on the amount of cheese and jam we put inside, so when it baked it stayed a little flat. So, if you want a beautiful puffy outcome, follow the recipe below as-is. If you love cheese like we do, and put more in, this is what they will look like :)

Ingredients

- 1 sheet of puff pastry defrosted
- 6 oz. shredded extra sharp cheddar cheese
- egg wash (whisked egg with 1 TableSpoon water)
- salt
- **Emily G's Strawberry Chipotle Jam, Jalapeno Raspberry Jam or Triple Berry Jam**

Instructions

1. Preheat oven to 400F.
2. On a lightly floured surface, roll out puff pastry until it is several inches larger in length and width. Cut it in half making 2 rectangles, and brush each half with the egg wash.
3. Sprinkle cheese on to one of the rectangles, and a slight pinch of salt (or to your taste).
4. Fold the rectangle without the cheese on top of the other so that the eggwash and cheese are on the inside.
5. Using your rolling pin, seal the two pieces together well.
6. Cut small squares (about 1½ inches by 1½ inches) out of the puff pastry.
7. Make sure the edges are sealed, and place on a parchment-lined baking sheet
8. Bake for 9-10 minutes until they puff up and starting to brown.
9. Place about ½ teaspoon of jam on each puff. Serve immediately.

Recipe by Spoonabilities



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