

Pumpkin Puff Pastry



YIELDS
3 Servings



PREP TIME
40 mins



COOK TIME
20 mins



TOTAL TIME
1 hr



- ☐ Puff Pastry Sheet, Thawed
- ☐ 4oz Marin French Cheese Co. Petite Boo
- ☐ ¼ cup Pumpkin Butter (Optional)
- ☐ 1 Egg White
- ☐ 1 Pretzel Stick
- ☐ 12 Fresh Sage Leaves

1 Preheat oven to 375°F.

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- 3 Wrap the puff pastry around the Petite Boo, overlapping the top edges to create a seal.
- 4 Cut 4-6 pieces of baker's twine long enough to wrap around the Petite Boo. Place pieces of baker's twine on top of each other, intersecting at the midpoint, creating a starburst pattern.
- 5 Place the smooth side of the pastry on top of the intersecting twine, face down on your surface. Tie each piece of twine around the pastry and cut off any excess twine. Your lines should look like the ridges of a pumpkin.
- 6 Turn the pastry-wrapped Petite Boo over so that the knots are on the bottom and the smooth side of the pastry is facing up.
- 7 Place on baking sheet lined with parchment paper. Brush with egg white.
- 8 Bake for 20 minutes, or until lightly browned.
- 9 Cool for 10 minutes, then cut and remove the baker's twine.
- 10 Place your sage leaf in the center where the ridges met. Push your pretzel stick into the top to keep the leaf in place.
- 11 Enjoy!

Nutrition Facts

0 servings

Serving size

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