

Easy Cherry Pastry

This treat looks impressive, tastes delicious, and is easy to make.

Ingredients

- 1 Frozen puff pastry sheet
- 1 can cherry pie filling
- 1 egg

Optional Glaze:

- 3 Tablespoons powdered sugar
- ½ teaspoon vanilla
- 1-2 teaspoons water

Directions

- Preheat oven to 400 degrees Fahrenheit.
- Defrost puff pastry according to package directions and unfold on a sheet of parchment paper.
- Add cherry pie filling to the center panel of the puff pastry making sure to leave about an inch of space at the top and bottom.
- Slice about 1 inch into the fold of each panel at the top and bottom. Then make slightly downward diagonal slices along each side.
- Fold the top and bottom up over the edge then proceed to alternate left then right folding in the slices all the way down the pastry creating a “braid” look. Cut away the excess pastry in each corner.
- In a small bowl, beat your egg with 1 Tablespoon of water until well mixed.
- Brush the egg wash onto the pastry.
- Slide your cookie sheet under the parchment and place in the oven.
- Bake until golden brown, approximately 15 minutes.

Optional Glaze:

- Mix powdered sugar, vanilla, and water until smooth and a consistency that will allow you to easily drizzle it on to the pastry. Add more water, as needed.
- Drizzle the glaze on to the pastry.

Each one serves 4. Serve on its own or with vanilla ice cream while the pastry is still warm. Typically, a box of frozen puff pastry comes with 2 sheets. One box of puff pastry and 1 can of cherry pie filling will easily make two of these pastries.

Enjoy!

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