



Pastry Puff Fruit Strips

These strips are simple to make and are great for breakfast or as a light dessert. They are fun to make because you can be as creative as you would like in your choice of fruit and jam. They look fancy enough for company, but very simple to make. We hope that you enjoy them as much as our family does.

1 sheet pastry puff dough
6 ounces jam (I like apricot pineapple)
1 beaten egg
flour

3-4 fresh pears
(cored and sliced thin)
granulated sugar



Allow pastry puff dough to thaw slightly. Cut into 4 strips on the short side, they will be about 4" wide by 10" long (dough is usually 10" x 15"). Place 2 cut sheets on a parchment-lined cookie sheet. Spread jam on the dough on the sheets, leaving about a 1/2" boarder clear. Place pear slices on top of jam. spreading or fanning them nicely. Set aside.

Take the two remaining dough strips and lightly dust both sides with flour. Use a lattice cutter (from the photo above) to cut a design into the sheets. Brush the egg around the edge of the jam and fruit side and place the latticed piece on top, opening it a little as you place it on top. Brush the top with beaten egg. Sprinkle with a little granulated sugar and place cookie sheet into preheated 400 degree oven for about 8-10 minutes, or until nicely golden brown. Allow to cool slightly and serve.