



# Noreen's Kitchen

## Puff Pastry & Sausage Pinwheels

### Ingredients

2 sheets frozen puff pastry (1 box)	1 teaspoon onion powder
1 pound bulk pork, breakfast sausage	1 teaspoon garlic powder
2 cups cheddar cheese, shredded	½ teaspoon red pepper flakes (optional)
1 brick (8 ounces) cream cheese, softened	

### Step by Step Instructions

Remove puff pastry sheets from the box and allow them to thaw at room temperature until they are easily roll-able. I like to wrap mine in individual sheets of parchment which I have dusted with a bit of flour to keep them from sticking. This should take between 30 and 45 minutes depending on the warmth of your kitchen. While these are thawing, you can prepare the filling.

Preheat oven to 375 degrees.

Brown the sausage until no more liquid remains in the pan. If the sausage has rendered a lot of fat, drain and return the sausage to the pan. Add the spices and stir well.

Add the cream cheese and stir well to combine. Add the cheddar and stir well. The filling will have the consistency of a creamy paste.

Allow the filling to cool for 15 to 20 minutes. You don't want to put hot filling on the puff pastry or you will have a mess in the end.

When the pastry is thawed and the filling sufficiently cooled, you can proceed. Divide the filling into two equal portions.

Place one sheet of puff pastry on a lightly flour surface and unfold. Lightly roll with a rolling pin to flatten and make the square just a bit larger. Leaving a 1 inch section on the end closest to you as well as the other end, spread the filling evenly across the entire surface.

Tightly roll up the pastry and brush the end with water and seal shut.

Slice ends off of the roll then divide and slice into 12 equal pieces. Place the slices onto a baking sheet leaving space in between for spreading.

Bake for 15 to 18 minutes or until golden brown and crispy.

Remove from oven and allow to remain on the baking sheet for 5 minutes before serving.

These are best made fresh. They will not save very well as the puff pastry will turn soggy and greasy. Do not freeze baked pinwheels.

If you wish to make these ahead. After you have sliced the roll place on a sheet and freeze until solid. When frozen, remove from sheet pan and place in a plastic bag or air tight container. Freeze until ready to use.

Bake from frozen: Preheat oven to 400 degrees. Lay frozen pinwheels on a baking sheet and bake for 20 to 25 minutes or until golden brown and crisp.