

## Jam Filled Flaky Puffs

SKILL  
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MAKES  
9 Servings

### Ingredients

- 1 box frozen puff pastry sheets, thawed
- 1/2 cup Mascarpone cheese
- 2 teaspoons confectioner's sugar
- Any Stonewall Kitchen sweet jam, such as Stonewall Kitchen Red Raspberry Jam or Holiday Jam
- 1 egg plus 1 Tablespoon water
- Granulated or coarse baking sugar
- Confectioners' Sugar for dusting, optional



### Directions

1. Preheat oven to 375°F. Grease or line baking sheets with parchment paper.
2. Spread out each sheet of puff pastry on a floured work surface. Cut each sheet into 9 squares.
3. Mix together the Mascarpone cheese and confectioner's sugar. Spread a generous Tablespoon of Mascarpone mixture over 9 squares. Top Mascarpone with 1 generous teaspoon of jam. With your finger wet the edges of each square with water. Lay another puff pastry square on top. Crimp edges with a fork or by pressing with your finger to seal edges. Prick with fork on top several times.
4. Whisk the egg and water and brush on each square. Sprinkle with granulated sugar. Place on prepared baking sheet and bake 15-20 minutes, until puffs are golden brown and flaky. Dust with powdered sugar if desired and serve warm or at room temperature.

