

Guava Pastries

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
puff pastry dough	1 package	2 half-pound sheets
guava paste	1 package	14 oz.
granulated sugar	2 TBLSP	
egg white	1	

- Thaw the puff pastry dough in the refrigerator.
- Preheat oven to 400 deg F.
- Line a cookie sheet with parchment paper.
- Place one of the dough sheets onto the parchment paper.
- On a cutting board, slice the guava paste into ¼ inch thick rectangles. Place the rectangles evenly on top of the dough sheet.
- With a small paring knife, mark the edges of where you will cut the pastry.
- Place the second dough sheet directly on top of the guava rectangles.
- Cut the guava pastry along the length and in between the placed guava rectangles, then cut along the width and in between the guava rectangles, then cut each rectangle in half. The guava paste along the cut halves will spill out a bit during cooking.
- Using a whisk, beat the egg white in a small bowl. Brush it over each pastry, then sprinkle sugar over the top of each one.
- Separate the guava pastries from each other to give them room to expand when baking.
- Bake for 20 minutes.
- LET COOL before eating!

NOTE: The texture is ruined if you save these in a sealed container for the next day, so eat up!

