

SALTED CARAMEL CHRISTMAS TREE (GF)

INGREDIENTS

- 2 Packs of JusRol Gluten Free Puff Pastry
- 1 Tub of M&S Salted Caramel Spread
- 1 Large Egg, lightly beaten
- Icing sugar to dust

EQUIPMENT

- Parchment lined baking tray
- Silicone brush
- Spatula or knife to spread
- Sharp knife for cutting the pastry
- Optional: Star cookie cutter

METHOD

1. Remove your pastry from the packaging, unroll and leave to one side for 5 mins to warm up slightly.
2. Place one sheet of pastry onto your parchment paper. Spread in an even layer of salted caramel spread (you don't want this to be too thick). Make sure to leave a gap of about 1 cm around the edge of the pastry.
3. Place your second sheet of pastry directly on top of the salted caramel spread and gently press down.
4. Now comes the tricky part - cut your pastry, using a sharp knife into a large triangle tree, with a wide base and a trunk. Remove the excess pastry and set to one side - this can be used to cut out your stars!
5. Lightly score 2 lines down the middle of the triangle to form a tree trunk approximately 2.5 cm wide. Use the trunk as a guide, and slice branches into the sides of the triangle, approximately 2cm apart.
6. Starting at the top, twist each branch upwards twice.
7. Cut and place any pastry stars onto your tree, if you chose to add them. Brush the whole pastry tree with your beaten egg.
8. Bake for approximately 15 minutes, or until golden brown. Leave to cool for five minutes before moving to a serving board and dust with icing sugar to serve.