

Guava and Cream Cheese Pastry



Ingredients:

- 2 sheets Puff Pastry
- 1 8oz package of Cream Cheese
- 1 8oz jar of Jackie's Guava Jam
- 1 egg (lightly beaten)

Instructions:

Preheat oven to 425 degrees.

Slice each pastry sheet in half crosswise so you have 4 equal sized rectangular sheets. Place 2 of the pastry sheets in a tray lined with parchment paper.

Spread softened cream cheese on each pastry, leaving a 1 inch border on all sides. Spread the guava jam on top of the cream cheese mixture, then brush the edges of the pastry with the beaten egg.

For the remaining two pastry sheets, fold in half lengthwise and cut slits 1 cm apart--do not cut all the way through to the edge. Unfold and put on top of the prepared sheets. Press the edges with a fork to seal then brush top with remaining egg mixture.

Drop oven temperature to 400 before baking for 20 minutes or until pastry is golden brown. Let cool before serving.

NOTE: Any of our jams would be delicious in this pastry, so make sure to try it with your favorite!

Jackie's Jams