

## Jasmin Queen's Fresh Fruit Puff Pastry Flowers

Prep Time: 15 minutes

Cook Time: 15 minutes

Serves: 9 "flowers"

- 1 sheet puff pastry
- 1 egg
- 1 tbsp. water
- 9 raspberries or other seasonal fresh fruit
- 3 tbsp fruit jam, same flavor as the fresh fruit
- 3 tbsp cream cheese, softened
- powdered sugar, to taste
- mint, for garnish

1. Cut the puff pastry into 9 equal squares.
2. Taking one of the squares, cut in the middle of each side making sure your cuts do not touch in the center.
3. Place ½ tsp of softened cream cheese in the center.
4. Fold each corner to the center and press down until the pastry sticks.
5. Combine one egg with one Tbsp. of water to make the egg wash.
6. Brush each side of the fold with egg wash.
7. Lightly place a finger on the center and pinch the corners of each fold together to create a petal shape, creating 4 petals.
8. Place ½ tsp of fruit jam in the center of the petal shape.
9. Place a raspberry in the center.
10. Repeat with the remaining pastry squares.
11. Preheat oven to 400°F.
12. Bake for 15–20 minutes, until pastry is golden brown and puffed.
13. Serve with a sprinkle of powdered sugar and garnish with a sprig of mint.

\*\*Tip: Switch out the cream cheese for Hazelnut spread for a different treat.