

# Blueberry Puff Pastry Swirls

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This is a quick and easy puff pastry swirl recipe that is perfect for Sunday brunch or a picnic in the park. You can use any kind of fruit and make them year round. Try using your frozen Minnesota Grown berries throughout the winter!

Make this recipe patriotic, and *perfect* for the Fourth of July weekend by including raspberries!

**Prep Time:** 10 minutes

**Cook Time:** 25 minutes

**Makes 10-12 small pastries**

## **Ingredients:**

1 sheet of puff pastry

180 g cream cheese

100 g frozen or fresh blueberries

2-3 tablespoons sugar

Almond flakes (optional)

## **Instructions:**

1. Preheat your oven to 400 degrees Fahrenheit.
2. In a bowl mix together cream cheese and sugar with electric hand mixer. Puree half of the blueberries and add them to the cream cheese.
3. Place puff pastry on a working surface and evenly spread over cream cheese mixture leaving 3 centimeters border of the dough uncovered on one side (See image below). Sprinkle with the remaining half of the blueberries.

4. Roll the dough, start on the opposite side of the uncovered dough border and roll all the way to the end.
5. Cut into pieces with a sharp knife and place on a baking tray lined with parchment paper. Sprinkle with granulated sugar and almond flakes.
6. Bake for 20-25 minutes or until golden.



***Enjoy!***

Photos and recipe courtesy of Sprinkle of Cinnamon  
<http://www.sprinkleofcinnamon.com/blueberry-puff-pastry-swirls/>