

# Pizza Puff Pastry Twists

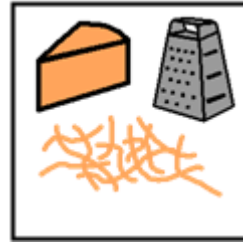
Recipe Courtesy of Tasty

Video demonstration of recipe available at <https://tasty.co/recipe/pizza-puff-pastry-twists>

## Ingredients:



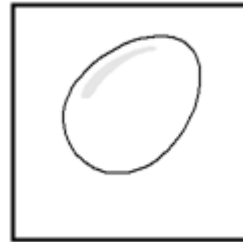
2 sheets of puff pastry



Shredded cheese

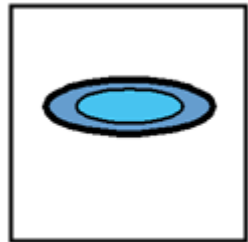


Pizza sauce



1 egg for egg wash

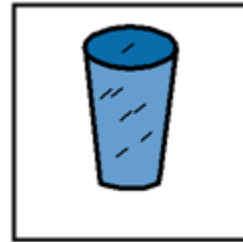
## Supplies Needed:



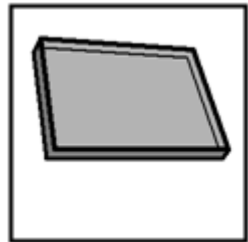
Plate



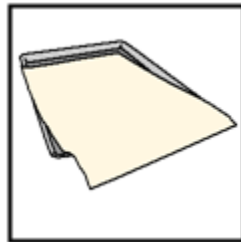
Knife



Glass



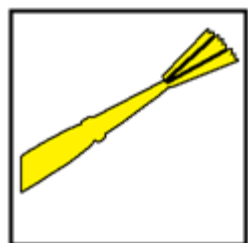
Baking sheet



Parchment paper



Spoon



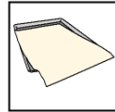
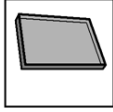
Pastry brush



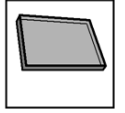
Photo courtesy of <https://tasty.co/recipe/pizza-puff-pastry-twists>

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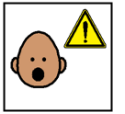
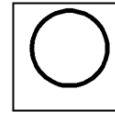
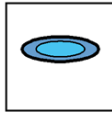
## Instructions:



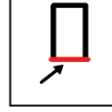
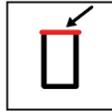
1. Line baking sheet with parchment paper.



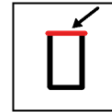
2. Place the two sheets of puff pastry on top of the baking sheet.



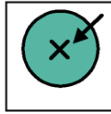
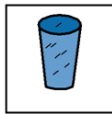
3. Using the plate as a guide, cut sheets into circles. Be careful.



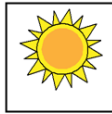
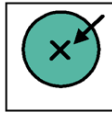
4. Remove the top sheet. On the bottom, spread sauce and



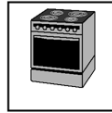
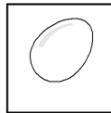
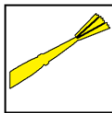
sprinkle shredded cheese. Return the top sheet.



5. Put a glass in the middle of the pastry and cut strips away



from the middle like a sun. Twist each strip.



5. Brush with egg wash. Bake at 400F for 20 minutes. Enjoy!