

Less than 1 hour

Makes 20

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Ingredients

- 400g puff pastry, defrosted
- ½ cup (125ml) almond butter (or any nut butter)
- ½ tsp (3ml) ground cinnamon
- ¼ cup (60ml) honey or treacle sugar

Method

1. Preheat oven to 200°C and line a baking tray with baking paper.
2. Roll out pastry to a 3–4mm thickness on a lightly floured surface.
3. Combine almond butter, cinnamon and honey (or treacle sugar) until smooth.
4. Spread mixture evenly over pastry, leaving a 2cm border on the long side (furthest from you).
5. Roll pastry up into a log, starting from the longest side.
6. Chill until firm, then cut into 20 slices.
7. Arrange on baking tray, leaving 2cm between each slice.
8. Bake for 12–15 minutes, or until golden brown.
9. Cool completely before serving.

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