

Less than 45 minutes

Makes 16-20

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Ingredients:

- 2 rolls (400g each) puff pastry, defrosted
- Flour, for dusting
- 2/5 cup (100ml) strawberry jam (apricot works well too)

Method:

1. Preheat oven to 200°C.
2. Roll pastry out on a floured surface to 3mm thick.
3. Brush top side of pastry with jam, leaving edges jam-free.
4. Cut into 3cm-wide strips.
5. Twist strips to create a swirl-like effect and place on a lined baking tray.
6. Repeat with remaining strips.
7. Place in fridge for about 15 minutes to firm up.
8. Bake for 20 minutes, then allow to cool.
9. Serve or store in an airtight container.

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