

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

Cut along dotted line



Almond-Cherry Whatever-Holiday-You-Celebrate Morning Twist Pastry



Ingredients

2/3 cup (approx. 3 oz) dried cherries

1 (17.3-oz) package frozen puff pastry, thawed

8 oz almond paste (NOT marzipan)

1 large egg, beaten with 1 tsp water

4 TBSP (1/2 stick) butter, softened

1/4 cup sliced almonds

Fold here →

Directions

1. Preheat oven to 400°.
2. In a small bowl, mix the dried cherries with just enough warm water to cover. Wait 5 minutes and then drain the water and set the cherries aside.
3. In a food processor, mix the almond paste and butter until smooth. Add the cherries and pulse until they are evenly mixed in. The cherries should remain chunky.
4. Lightly flour a countertop and gently roll one of the pastry sheets to remove the creases. Place the pastry sheet on a parchment-lined baking sheet. Using a sharp knife, trim the pastry corners to form an 11-inch circle. Spread the almond filling over the pastry, but leave a 1/2-inch border around the edge. Roll the second sheet of pastry to remove creases and gently place over the filling. Trim to fit the bottom layer and press edges to seal.
5. Place a 1 1/2-inch-wide biscuit cutter in the center of the circle and gently press down just enough to make a circle, but be careful to not cut through the pastry. Set aside the biscuit cutter and cut the pastry into 16 equal wedges, cutting just up to the edge of the center circle line. (The wedges should be approximately 1 1/2 inches wide at the outer edge.) Gently grasp the outer edge of each wedge and give it a double twist. As you double-twist each wedge, you'll note the pastry is taking on a sunburst pattern.
6. Brush the pastry with the egg wash and sprinkle with the cut almonds. Bake until the pastry is puffed up and golden brown, about 20 minutes. Cool slightly. Serve warm with coffee or tea.

Total Time: 45 minutes

← Fold here