



## UCCE Master Food Preservers of El Dorado County

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*"Preserve today, Relish tomorrow"*

*With a box of puff pastry sheets in your freezer and a jar of jam in your cupboards, then you'll always have a quick dessert – or even a breakfast treat or a savory appetizer – that can be put together at the last minute. Frozen puff pastry defrosts quickly, and almost any jam – sweet or savory – will do. Change the flavor profiles and ingredients to suit your tastes. See the ideas below for flavor combinations to get you started, or just have fun coming up with your own!*

### Puff Pastry Jam Braid

- 1 sheet puff pastry (from a 17.3 oz box), thawed
- 3 tbsp cream cheese, softened (or other cheese – see Flavor Ideas below)
- 4 tbsp jam

1. Preheat oven to 400°F.
2. Unfold the puff pastry sheet on a piece of parchment paper, with the folds aligned vertically (top to bottom). When unfolded, you will have 3 equal sections. Using the tip of a sharp knife and starting from the top of one outside section, make 6 evenly spaced (about every 1¼") crosswise cuts down the length of the section, cutting from just outside the fold line to the outside edge. You'll have 7 strips. Repeat on the other outside section of the puff pastry sheet.
3. Spread the cream cheese over the center section, staying inside the fold lines and the outside edges by about ¼". Spread the jam evenly over the cream cheese.
4. Beginning on the right side, gently lift the top pastry strip and lay it on top of the filling at a diagonal. Repeat on the other side, crossing the strip on top of the strip just laid down. Continue down the length of the puff pastry sheet, alternating strips and crisscrossing them on top of each other. Tuck the tip of the last strip underneath the center section.
5. Transfer the parchment paper to a baking sheet and place in oven. Bake for 15 minutes, or until the puff pastry is a pale golden brown. Remove the baking sheet from the oven and slide the parchment paper onto a rack to cool.

#### FLAVOR IDEAS

strawberry jam & cream cheese ♦ chocolate-cherry jam with a drizzle of sweetened condensed milk and a sprinkling of shredded coconut ♦ fig jam with a light brush of honey ♦ apple-maple-bourbon jam with extra-sharp cheddar (and maybe some crumbled bacon!) ♦ pear-ginger marmalade with gorgonzola ♦ tomato jam (spicy or plain or herbed) with parmesan ♦ cranberry or blueberry jam with goat cheese ♦ plum chutney with brie ♦ red onion-port jam & brie

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