



Pastry Pinwheels

ingredients

- One sheet of ready rolled puff pastry
- 100g cream cheese
- 4-5 slices of ham
- Your favourite flavour jam/chocolate spread
- An egg or milk for brushing

directions

Cream Cheese Pinwheels

1. Unroll the puff pastry and cut in half lengthways. Put one half aside.
2. On the other, spread the cream cheese onto the pastry, making sure to go right to the edges.
3. Place the ham on top, covering the whole of the pastry.
4. Roll the pastry up again (like a swiss roll).
5. Cut the roll into 2cm wide slices.
6. Brush with egg or a little milk.
7. Bake in a preheated oven at 180°C for 15-20 minutes.

Jam Pinwheels

1. Using the other half of the pastry, cut into 3 squares.
2. Put a teaspoon of jam or chocolate spread in the middle of each square.
3. From each corner to the jam, make a cut with a knife.
4. Fold in one corner at a time, placing it on the jam.
5. Brush with egg or a little milk.
6. Bake in a preheated oven at 180°C for 20 minutes.

