



Cranberry and Orange Pastry

- 1 qt. PBNF fresh or frozen cranberries
- 2/3 cup freshly squeezed orange juice
- 1/2 tsp salt
- 1/4 tsp ground cinnamon
- Zest from one orange
- 1 pkg puff pastry dough (2 sheet pkg),
thaw according to package directions

- 1 – Bring all ingredients, except cranberries to a boil.
- 2 – Add cranberries and return to a boil. Boil 1 to 2 minutes covered.
- 3 – Cool filling in refrigerator for 2 hours.
- 4 - Cut each puff dough sheet into four equal squares. Cut each square as shown in Fig A; Wet edges of dough and fold as in Fig B. Put filling in middle of each dough square.
- 5 - Bake pastries in pre -heated 425° F oven for approx. 15 minutes.

A delicious tart sweet blend pastry, sure to disappear quickly!
Can be garnished with sliced almonds.

Figure A

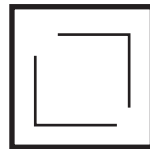


Figure B



Figure C

