



cinnamon puff sticks;

1. (sin-uh-min puh'f stihkz)
noun. Flaky puff pastry sticks
sprinkled with cinnamon sugar.
2. Produces 8 Servings.
3. Preparation 15 mins.
4. Oven temperature set to 400.

Ingredients;

1 sheet puff pastry, thawed
4 Tbsp. cinnamon sugar*

2 Tbsp. salted butter, melted

*approx. 3½ Tbsp. sugar, and 1
tsp. cinnamon, blended

Instructions;

1. Roll out puff pastry if folded, and allow to thaw.
2. Once thawed, melt 2 Tbsp. salted butter, and brush over one side of the puff pastry sheet.
3. Sprinkle with cinnamon sugar, then cut into strips about 1" wide and 3" long.
4. Bake 8-10 minutes, or until puffed and golden. Serve with ice cream, dessert dips, or fruit salsa.