



Recipe

PUFFY PINWHEEL PASTRY

Prep time: 15-20 minutes
Serves 6-8

Ingredients

- 1 sheet frozen puff pastry, thawed
- 1 tablespoon flour
- 2 tablespoons Alfredo pasta sauce
- 3/4 cup shredded mozzarella cheese
- 3 slices chopped cooked bacon bits
- 1/2 cup crumbled **Seneca Snacks Pear Chips**
- 1 egg beaten

Directions

Preheat the oven to 350 degrees F.
Line a baking sheet with parchment paper.
Dust your work surface with some of the flour and lay the puff pastry sheet on top.

Spread the Alfredo sauce over the pastry.
Sprinkle the cheese on top followed by the bacon and finally the crumbled pear chips.

Starting at the end farthest away from you, pull the pastry towards you tucking it in at the same time making a long tight tube shape. Once the pastry is completely rolled up cut it evenly into 8 pieces.

Place each pinwheel onto the baking tray and brush with some beaten egg glaze.

Bake in the oven for 15-20 minutes and golden brown on top.

