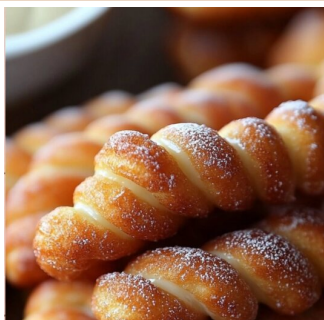


Cinnamon Puff Pastry Twists: Flaky, Sweet, and Incredibly Easy

If you're craving a cozy snack that's both crisp and buttery, look no further than these



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 sheet puff pastry, thawed
- 2 tablespoons unsalted butter, melted
- ... cup granulated sugar
- 1 tablespoon ground cinnamon
- 1 tablespoon brown sugar (optional)
- 1 teaspoon vanilla extract (optional)
- 1 egg, beaten (for egg wash)
- Powdered sugar (optional, for dusting or glaze)

DIRECTIONS

- Step 1: Prep the Pastry:** Thaw your puff pastry and roll it into a rectangle on a lightly floured surface. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
- Step 2: Mix the Cinnamon Sugar:** In a small bowl, combine granulated sugar, cinnamon, and optional brown sugar and vanilla. Stir until evenly blended.
- Step 3: Butter & Sprinkle:** Brush the rolled-out puff pastry with melted butter. Generously sprinkle your cinnamon sugar mixture across the surface.
- Step 4: Fold and Cut:** Fold the pastry in half lengthwise. Press down lightly to seal, then cut into 1-inch strips.
- Step 5: Twist and Arrange:** Take each strip and twist it into a spiral. Place on your prepared baking sheet, spacing about 1 inch apart.
- Step 6: Egg Wash & Bake:** Brush each twist with beaten egg for a golden finish. Bake for 12-15 minutes, or until puffed and deeply golden.
- Step 7: Cool & Finish:** Let cool for 5 minutes, then transfer to a wire rack. Dust with powdered sugar or drizzle with a simple glaze if desired.

SWAPS & NOTES

& Swaps Puff pastry : Store-bought works perfectly.
Be sure it's fully thawed for best results.

Brown sugar : Adds a hint of caramel depth-use it if you've got it.

Vanilla extract : Optional, but adds an aromatic warmth.

TIPS FOR SUCCESS

Work quickly with puff pastry so it stays cold-this ensures the best rise and flakiness.

Use parchment paper for easy cleanup and even browning.

Double the batch -these disappear fast! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cinnamon-puff-pastry-twists-flaky-sweet-and-incredibly-easy/>