

Heavenly Strawberry Puff Pastry - A Buttery, Fruity Delight!

Heavenly Strawberry Pastry Delight - Buttery, Flaky & Bursting with Flavor!



OVEN
400°F

TIME
10 min

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INGREDIENTS

1 package puff pastry (thawed)

1 cup fresh strawberries, sliced

1/4 cup granulated sugar

1 tablespoon cornstarch

1 egg (for egg wash)

Powdered sugar (for dusting)

How to Make Strawberry Puff Pastries:

1. Preheat the Oven:

Set your oven to 400°F (200°C).

Line a baking sheet with parchment paper.

2. Prepare the Strawberry Filling:

In a small bowl, mix together: Sliced strawberries? Granulated sugar? Cornstarch (helps thicken the filling)

Stir until the strawberries are evenly coated.

3. Roll Out the Puff Pastry:

Lightly flour a surface and roll out the thawed puff pastry.

Cut it into even squares (about 4x4 inches each).

4. Fill the Pastries:

Place a spoonful of the strawberry mixture in the center of each square.

Be careful not to overfill-too much filling can spill out while baking!

5. Fold & Seal:

Fold the squares into triangles or rectangle pockets.

Use a fork to crimp the edges and seal them.

6. Brush with Egg Wash:

In a small bowl, beat 1 egg.

Brush the tops of the pastries with the egg wash for a golden, glossy finish.

7. Bake Until Golden:

Place the pastries on the prepared baking sheet.

Bake for 15-20 minutes, or until golden brown and puffed up.

8. Cool & Dust with Powdered Sugar:

Let the pastries cool for 5 minutes before serving.

Dust with powdered sugar for an elegant touch.

Pro Tips for the Perfect Strawberry Pastries:

Fun Variations to Try:

What to Serve with Strawberry Pastries:

FAQs About Strawberry Pastries:

DIRECTIONS

1. Preheat the Oven: Set your oven to 400°F (200°C).
2. Line a baking sheet with parchment paper.
3. Prepare the Strawberry Filling: In a small bowl, mix together: Sliced strawberries? Granulated sugar? Cornstarch (helps thicken the filling)
4. Stir until the strawberries are evenly coated.
5. ? Tip: Let the filling sit for 5 minutes to release the strawberry juices.
6. Roll Out the Puff Pastry: Lightly flour a surface and roll out the thawed puff pastry.
7. Cut it into even squares (about 4x4 inches each).
8. Fill the Pastries: Place a spoonful of the strawberry mixture in the center of each square.
9. Be careful not to overfill-too much filling can spill out while baking!
10. Fold & Seal: Fold the squares into triangles or rectangle pockets.
11. Use a fork to crimp the edges and seal them.
12. Brush with Egg Wash: In a small bowl, beat 1 egg.
13. Brush the tops of the pastries with the egg wash for a golden, glossy finish.
14. Bake Until Golden: Place the pastries on the prepared baking sheet.
15. Bake for 15-20 minutes, or until golden brown and puffed up.
16. Cool & Dust with Powdered Sugar: Let the pastries cool for 5 minutes before serving.
17. Dust with powdered sugar for an elegant touch.
18. ? Tip: Serve warm for the best, flakiest texture!

19. Pro Tips for the Perfect Strawberry Pastries: ?
Don't Overfill - Too much filling will cause the pastries to leak while baking.? Keep the Pastry Cold - Chilled pastry puffs up beautifully in the oven.? Use Fresh Strawberries - They provide the best flavor and texture.? For Extra Crispiness - Bake on the middle rack and use a preheated baking sheet.? Want a Caramelized Finish? - Sprinkle a little sugar on top before baking.
20. Fun Variations to Try: ? Chocolate Strawberry Pastries - Add a few chocolate chips inside for a chocolatey surprise.? Strawberry Cream Cheese Pastries - Spread sweetened cream cheese before adding the strawberries.? Nutty Crunch - Sprinkle chopped almonds or pecans on top before baking.? Lemon Strawberry Pastries - Drizzle with lemon glaze after baking.
21. What to Serve with Strawberry Pastries: Pair these flaky, fruity pastries with:
22. ? A Hot Cup of Coffee or Tea - A perfect breakfast or tea-time treat.? Vanilla Ice Cream - For a warm and cold contrast.? Fresh Whipped Cream - A light, fluffy addition.? Honey Drizzle - For a natural sweetness boost.
23. FAQs About Strawberry Pastries: Q: Can I make these ahead of time?A: Yes! Assemble the pastries and freeze them before baking. Bake straight from the freezer-just add 5 extra minutes to the bake time.
24. Q: How do I store leftover pastries?A: Keep in an airtight container at room temperature for up to 2 days, or refrigerate for up to 5 days.
25. Q: Can I use frozen strawberries?A: Yes, but thaw them first and drain excess liquid to avoid soggy pastries.

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

Original recipe: <https://chefmaniac.com/heavenly-strawberry-puff-pastry-a-buttery-fruity-delight/>