



BLUEBERRY CREAM MINI PUFFS

AMERICAN

ROADMAP

Preheat oven to 375.

1. In a large bowl, using a spatula or a handheld mixer, combine cream cheese, ricotta, marshmallow fluff, Gram cracker crumbs, vanilla, lemon & salt until completely combined.
2. Add in blueberries & mix in just until they begin to break up. You want the berries to be noticeable & not pulverized.
3. Roll out Puff Pastry, until it's about half the thickness. Cut sheets into 9 pieces.



SERVINGS
MAKES 18



ACTIVE TIME
10 MIN



TOTAL COOK TIME
35 MIN

INGREDIENTS

1 C. Blueberries
8 oz. Cream cheese - room temp
6 oz. Ricotta cheese - room temp
1/2 C. Marshmallow Fluff
1/4 C. Gram cracker crumbs

REMAINING INGREDIENTS

1 tsp. Vanilla
Juice of 1 lemon
Pinch of salt

2 sheets Frozen Puffed Pastry - thawed
2 Tbsp. Turbinado sugar or just white

4. Add a heaping tablespoon to the middle of each square and fold the edges towards the center. You still want the filling to be visible a bit in the middle. Brush pastry with egg wash & sprinkle with sugar.
5. Put these cuties on a foil or parchment-lined large baking sheet & bake for 25 minutes.

These babies are a sweet, yet not too sweet, treat. They're just as good room temp as they are hot.

Have at least one of these after they come out of the oven. You'll turn your back & the'll be gone!

NOTE: You can use any other berry for this recipe - strawberries, blackberries, or raspberries.