

## Christmas Pastry Wreath Recipe

### Ingredients:

- Puff pastry sheet
- Filling of your choice (speculoos cream, Nutella, pistachio cream, jam)
- Brown sugar
- Cinnamon
- Egg, beaten
- Powdered sugar

### Tools:

- Rolling pin
- Sharp knife
- Baking sheet
- Parchment paper
- Pastry brush
- Cooling rack

### Directions:

1. Lay out the puff pastry sheet and spread your chosen filling over half of it.
2. Fold the unfilled half over the filled side. Gently roll with a rolling pin to flatten.
3. Sprinkle brown sugar and cinnamon over the top and lightly press.
4. Roll the pastry from the long side into a log.
5. Cut into about 10 even sections, cutting only the front so the pieces stay attached at the back.
6. Shape into a wreath and arrange the sections outward to form a circle.
7. Brush with beaten egg.
8. Bake at 200°C (390°F) for 15–20 minutes until golden.
9. Let cool slightly and dust with powdered sugar.