

Raspberry Pastries

Yield: 6 Pastries

Raspberry Pastry Ingredients:

1 large sheet puff pastry
6 tablespoons good-quality
raspberry preserves

egg wash (1 egg mixed with
1 tablespoon water)

Apricot Glaze Ingredients:

¼ cup apricot preserves
1 tablespoon water



- Step 1:** Take one large sheet of puff pastry dough out of the freezer and allow to warm up on your counter for about 15 minutes. (I buy large, flat dough rectangles from Smart and Final. One package of Pepperidge Farm puff pastry works well too.) Cut dough into twelve rectangles. Take each rectangle and roll it out a bit to avoid a doughy pastry. Lightly flour your counter if necessary.
- Step 2:** Spread one tablespoon of raspberry preserves around the center of six rectangles. Be sure to leave a clear border. Brush the egg wash around the perimeter of these six rectangles. Using a sharp knife, cut slits in the center of the remaining six dough rectangles. Place the dough tops (the one with the slits) on top of the raspberry bottoms. Using your finger, gently press around the border to secure the two pieces together.
- Step 3:** **Preheat oven to 375°F.** Place sheet pan in the freezer for about 15 minutes before putting it into the oven. Bake on the middle rack, rotating the pan half-way through the baking process. You'll know they are done when the pastry turns golden brown and puffs up – about 25 minutes. Allow pastries to cool before glazing tops.
- Step 4:** While pastries bake, make the glaze. In a small bowl mix together apricots preserves and water. Heat in microwave until the mixture starts to bubble (about one minute). Stir well. Using a small strainer, push the preserves through to get a smooth, lump-free glaze. Glaze the tops of each pastry with the apricot preserves. These are best eaten within hours of baking, but if you must, place them in an air-tight container where they will last another day.