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Cheese and Cranberry Puffs

By Chef Sank of @EatKraveLove

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Ingredients

- 1 puff pastry packet, thawed
- Cheese (brie, cream cheese, cheddar, any cheese of choice (shredded or diced)
- Canned cranberry sauce
- Non-stick spray/oil or butter

Optional

- Chopped walnuts

Directions

Preheat oven to the instructions on the puff pastry box

Roll out the puff pastry so it is even on a clean surface (work quickly so the puff pastry does not stick)

Cut up squares about 2 inches by 2 inches

Grease a muffin or cupcake tin with non-stick spray or oil/butter

Place the puff pastry in each compartment

Fill with open small spoon of cranberry sauce and cheese

Bake as per the instructions, or until golden brown

Garnish with nuts if you choose, serve and enjoy!

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Middlesex County