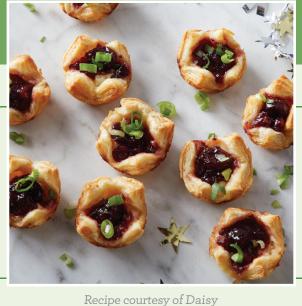
## **Cranberry Cheese Puffs**

#### **INGREDIENTS**

Servings: 15

1 sheet frozen puff pastry 3/4 cup whole berry cranberry sauce 1 1/4 teaspoons grated fresh ginger 1/2 teaspoon ground allspice 3/4 cup Daisy Cottage Cheese 2 tablespoons finely sliced green onions



#### **DIRECTIONS**

- 1. Thaw the puff pastry according to the package directions. Coat 36 mini muffin cups with nonstick cooking spray. Heat the oven to 425 degrees.
- 2. On a lightly floured surface, roll the puff pastry sheet to a 12-inch square. Cut into 36 pieces. Press into mini muffin cups.
- 3. Combine the cranberry sauce, ginger and allspice in a small bowl. Divide the cottage cheese between the muffin cups. Top with the cranberry mixture. If the pastry is warm, refrigerate for 10 to 20 minutes before baking.
- 4. Bake for 15 to 20 minutes or until golden brown. Cool in the pan on a wire rack for 3 to 5 minutes or until the tarts can be easily removed from the pan. Sprinkle with the green onions.

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### Recipe courtesy of Daisy

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