

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.



Recipe courtesy of Daisy

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