

Danish pastries

Ingredients

- Puff pastry (school made)
- Jam
- 1 egg
- 100g icing sugar



1. Set the oven and line a baking tray.



2. Lightly flour the worktop and roll out the pastry to a large square.



3. Using the template, cut out squares of pastry.



4. Using the picture instructions, fold the pastries and place them on your baking tray.



5. Add the jam to the pastry in the correct place.



6. Crack the egg in a small bowl, then whisk up with your pastry brush.



7. Brush each pastry (not the jam) with egg.



8. Bake in the oven for **20 minutes** or until golden and “puffed”.



9. When cooled, mix the icing sugar with a tsp of water to form a runny icing and drizzle over the pastries.