

Cinnamon Pinwheels



Makes 10 Prep 8 mins

Cooking 20 mins

Easy

Ingredients

Leftover puff pastry
unsalted butter
brown sugar
cinnamon

1. Preheat oven to 200C and line a baking sheet with parchment paper
2. Roll out the leftover pastry on a lightly floured surface to make a rectangle
3. Cover the pastry with a thin layer of butter, then sprinkle a generous amount of brown sugar and cinnamon, spreading evenly.
4. Either cut the pastry into strips and individually roll up pastry, pinching the ends or roll the entire pastry into a log and slice into pinwheels
5. Place pinwheels onto the prepared baking sheet
6. Bake for 15 - 20 minutes or until pastry is starting to brown
7. Cool completely before eating.