Puff Pastry HOW-TO’S

LEARN HOW TO MAKE A CUPS RECIPE

1. PREHEAT oven to 400°F. Important: Oven must be preheated.

2. Remove all wrapping. BREAK along pre-scored lines to separate pastry cups.

3. PLACE cups on ungreased baking sheet with “tops” up. Place baking sheet in middle oven rack.

4. BAKE 20 minutes or until golden brown and puffed.

5. Using end of wooden spoon handle, PRESS centers of hot pastry cups down into bottom of cups.

6. COOL on wire rack 5 min. For warm fillings, use immediately. For chilled, cool 5 min. more.

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