1. Lightly FLOUR your work surface.

2. UNFOLD the thawed pastry sheet.

3. ROLL the pastry sheet into the size you need.

4. SPREAD with the toppings your recipe calls for.

5. FOLD ends toward the center, leaving ¼-inch space.

6. FOLD one side over the other, making a layered rectangle.

7. CUT each rectangle into slices for baking.

8. FLARE tops slightly before baking.

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