

Apple-Cinnamon Pastry

- Sheet puff pastry
- 6 oz chèvre
- 1/8 teaspoon salt
- 2 teaspoons honey
- 1/2 teaspoon cinnamon
- 1 Granny Smith apple, peeled and diced
- White sugar sprinkles
- 1 tablespoon goat milk



Instructions

ADGA



Preheat oven to 400° F.

Unwrap puff pastry on the counter to thaw, cut into 3 strips.

Mix chèvre, salt, honey, and cinnamon together in a small bowl.

Fold in diced apple.

Place about 2 teaspoons cheese mixture $\frac{1}{2}$ inch from the edge of puff pastry strip, fold over pastry.

Cut away from the strip, use milk and a fork to seal edges, cut vents in top.

Brush top with milk and shake sprinkles on top.

Place on a cookie sheet lined with parchment paper.

Bake about 15 minutes. Cool before serving.

Learn more about
the American Dairy
Goat Association
and goat milk
products!

