

Vegan Pineapple Puff Pastry Squares



Ingredients

- 4 pineapple slices in juice.
- 1 sheet of puff pastry, thawed
- Icing sugar to coat

Method

- Pat dry pineapple slices with paper towel
- Place your pineapple slices on the puff pastry and cut a square around your slices, allowing a few extra centimetres space.
- Make another cut around the edges of each square about 1-2 centimetres deep, making sure not to cut all the way through at 12 o'clock, 3 o'clock, 6 o'clock and 9 o'clock.
- Fold these cuts in to the middle of the pineapple.
- Place in the oven at 180c for 10-15 minutes or until golden
- Sieve icing sugar over the top and serve warm

