

# Vegan Puff Pastry Jam Triangles



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## Ingredients

- 1 sheet of vegan puff pastry
- Jam (apricot, strawberry, blueberry etc.)

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## Method

- Preheat your oven to 190°C and line a oven tray with parchment paper.
- Unroll the thawed puff pastry sheet onto a lightly floured surface. If needed, gently roll it out to smooth any creases.
- Slice your puff pastry into three rectangles, cutting each rectangle into 3 equal sized squares. You should have 9 in total.
- Place a dollop of jam in the centre of each square or along one side of the triangle. To create the triangle shape, fold the pastry over the jam, forming a triangle. Press the edges together gently to seal in the fruity goodness.
- Place your jam-filled triangles on a baking sheet lined with parchment paper and place in the oven until golden brown.

