

## **Stan's Scrumptious Star Cheesy Puffs**

## Ingredients

Ready-made puff pastry sheet

Flour for rolling

1 egg

50g grated cheddar cheese

## Equipment

Rolling pin

Grater

Baking sheet

Small bowl

Fork

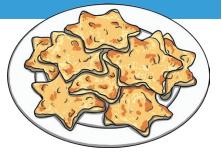
Pastry brush

Greaseproof paper

Star-shaped cutter

## Method

- Preheat the oven to 180°C/350°F/Gas Mark 4.
- 2. Line your baking sheet with greaseproof paper.



- 3. Flour your work surface and roll out the sheet of puff pastry.
- 4. Use a star-shaped cutter to cut individual shapes in the pastry.
- 5. Place the star shapes on the baking sheet.
- 6. Crack the egg in a small bowl and give it a quick whisk with a fork.
- 7. Using a pastry brush, give each star a thin coat of egg wash.
- 8. Sprinkle the grated cheese over the top of the pastry stars.
- 9. Bake in the oven for around 10-12 minutes until the pastry is golden brown.
- 10. The cheese stars can be eaten immediately or kept for up to 2 days in an airtight container.



