

Cheddar Bacon Twists

(by HalfBakedHarvest)

Makes 26 twists

1 package frozen puff pastry

1 egg beaten

1-2 teaspoons cayenne pepper, optional

1 cup sharp cheddar cheese finely shredded (or a mix of your favorite cheeses)

26-30 pieces thin cut bacon or 18 pieces of thin cut bacon sliced in half lengthwise

1 cup brown sugar

1 tablespoon fresh rosemary minced (may sub sage or thyme)

1/4 teaspoon salt

1/2 teaspoon pepper

Preheat oven to 375 degree F. Line two baking sheets with aluminum foil and place a wire rack on top. Spray the rack with nonstick spray.

Open one sheet of puff pastry on a cutting board. Brush the surface lightly with some of the beaten egg. Sprinkle with your desired amount of cayenne pepper (I used 1/2 teaspoon per sheet of puff pastry). Sprinkle surface with 1/2 cup of cheese to evenly cover entire surface. Dust a rolling pin lightly with flour and then roll the rolling pin over the cheese to gently press the cheese into the puff pastry.

Cut the puff pastry into long 1/2-inch-wide strips and then take each strip, fold in half and pinch the ends together. Now gently twist each strip several times.

Take a piece of bacon and wrap it around the twisted pastry and place on the prepared baking sheet. Repeat with the remaining puff pastry and bacon until everything has been used.

Add the brown sugar, rosemary, salt and pepper to a shallow bowl or pie plate and toss well. Now carefully take each bacon wrapped pastry one at a time and dip it through the brown sugar mixture, using your hands to coat all over the twist. Place each twist back on the baking sheet and repeat with the remaining twists.

Bake the twist for 30 to 50 minutes, rotating the pans halfway through. My bacon took 50 minutes to cook, but it was on the thicker side. I would start checking them at

around 30 minutes and then every 5 to 10 minutes after that to make sure they are not burning. Once the bacon is cooked remove from the oven and allow to cool 5 minutes. Then use a spatula to carefully lift the twists off the baking sheet. Serve!

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