



Cinnamon Pecan Puffed Pastry Muffins

Could life get any sweeter? Easy, quick and WOW are these amazing. Cinnamon Pecan Puffed Pastry Muffins start with the greatest invention since sliced toast, frozen puffed pastry!

Ingredients

2 sheets frozen puff pastry, thawed
1/4 cup butter, softened & divided

Cinnamon Pecan Sugar

1 cup granulated sugar
1/2 cup finely chopped @yumtee_nuts Pecans

1 tbsp cinnamon

Vegan Egg Wash

1/8 cup almond milk
1 tsp maple syrup

Directions

Preheat oven to 375F degrees, and lightly grease 8 spots in a standard muffin tin.

Working with one sheet of puff pastry at a time, roll the thawed puff pastry sheet out on a cool, dry work surface – you can dust very lightly with flour if needed.

Roll the puff pastry into a thin rectangle about 11" x 15". Spread about 2 tbsp of the softened butter on each sheet of puff pastry, and lightly sprinkle with about 3 tbsp of the cinnamon-sugar mixture.

Working from one of the 15" ends, roll the puff pastry up jelly-roll style. Slice the roll in half length-wise, and slice each half into two parts. You will have 4 pieces per puff pastry sheet (8 in total). Roll each piece up like a snail and place into prepared muffin tin.

Brush the tops with egg wash, and place in the oven to bake for 40-50 minutes or until they are baked all the way through – the exterior should be a nice deep golden brown color.

Remove from the oven and allow to cool for ten minutes in the pan before turning out and rolling in remaining cinnamon sugar to coat.

Serve as is, or with a scoop of vanilla ice cream and a drizzle of chocolate sauce. Enjoy!