

pear blueberry puffie

1 package puff pastry (in prerolled sheets, 2 per pack)

3 or 4 juicy bartlett pears, unpeeled and sliced

1 cup blueberries

2 T melted butter

3-4 T brown sugar

2 T yoghurt or full-fat cream, or half and half

1 t. pure vanilla

this recipe only uses one of the puff pastry sheets, put the other one back in freezer or make two puffies...and double the other ingredients.



lay the puff pastry flat on the counter, on top of its original parchment paper covering. loosen it from the parchment and dust the paper with a bit of flour or icing sugar. pile the pears and blueberries down the center of the sheet, lengthwise. with a sharp knife make a series of parallel cuts into the pastry at a 30 degree angle. you start from the centre (near the fruit filling) and go to the outer edge. so starting on the right, make the cuts from the filling, drawing the knife downwards to your right. do the opposite on the left hand side.

for the filling, mix all the rest of the ingredients together, and with a spoon drizzle them along the fruit. reserve a teaspoon or two.

now fold the cut strips of pastry one at a time, alternating from right to left to form a kind



of braid. you don't actually braid the dough, its more like overlapping it. (i hope this doesn't seem too complicated. its simpler than it sounds.) i then tuck in both of the endies, or if it looks like its just too much dough, you can cut a bit off and make a tiny puffie for someone special! brush the reserved butter, cream mix on top of the pastry and bake at 350 for about 35-45 minutes. peek at 35 to see how it looks.