

🍴 Puff Pastry Cookies with jelly and nuts 🍴

Prep Time: 10 min | **Cook Time:** 20 min | **Servings:** 30/45 | **Difficulty:** Easy | **Diet:** Mediterranean



Ingredients

- Puff pastry roll
- Apricot jelly or your favorite flavor
- Walnuts

How to make step by step

1 - Preheat & prep

- Preheat the oven to 180°C (static)
- Line a baking tray with parchment paper

2 - Roll out and divide

- Unroll the puff pastry and roll lightly to even the thickness if needed
- Divide the sheet into three long strips along the long side

3 - Cut into pieces

- Cut each long strip into smaller pieces of about 2 cm in length
- Keep the pieces together on your work surface so they're ready to shape

4 - Roll like a candy

- Take each 2 cm piece and roll it up lengthwise "like a candy" (tight spiral)
- Place each rolled piece on the prepared baking paper with the seam/bottom down
- Leave space between cookies so they can expand while baking (about 2–3 cm)

5 - Top and decorate

- On top of each rolled cookie place 1 teaspoon of apricot jelly (or your favorite jam)
- Press half a walnut into the jam on each cookie

6 - Bake

- Bake in the preheated oven at 180°C (static) for about 20 minutes, or until the cookies are lightly golden
- Use the middle rack for an even bake

7 - Cool & finish

- Remove from oven and transfer to a cooling rack
- Once completely cooled, sprinkle with powdered sugar

8 - Serve & store

- Serve at room temperature as a snack or dessert
- Store in an airtight container for 1–2 days (they'll stay crisp)
- To refresh, warm briefly in a hot oven for a minute or two

👉 Video recipe: <https://www.youtube.com/shorts/1mnGy85bvR4>