



# Sparkle Kitchen

## **Pastelitos**

### **Ingredients**

1 box puff pastry (2 sheets)

About 5 ounces guava paste

About ½ cup mascarpone cheese

1 egg

### **Directions**

Preheat your oven to 375 degrees.

Spread out one sheet of the puff pastry on a parchment-covered bake sheet. Jiggle the guava paste out of its container and use a sharp knife to cut off eight roughly half-inch slices. Arrange the guava paste slices on the puff pastry in two rows, equally distant from each other and from the edges of the pastry.

Next, smear a spoonful of mascarpone on top of each guava paste slice—no need to use a precise amount.

Then put the second sheet of puff pastry on top of the first, and use a spoon to press down around the edges and between the slices. Once the pieces are well sealed, use a knife to gently score the pastry between each pocket.

Now, whisk the egg in a bowl and use a pastry brush to bathe the pastelitos in egg wash. Use sharp scissors to snip a few vent holes in the top of each pastelito. Bake for 20-25 minutes, or until the pastelitos are golden.

Enjoy warm!