

Cranberry-Custard Pastry Squares

Recipe By *Faigy Grossman*



Cooking and Prep:  30
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

This scrumptious dessert is easy to make and definitely worth the effort. You also get the bonus of extra cranberry sauce, which is delicious as a relish for any main dish, weekday or Shabbos!

Ingredients (9)

Main ingredients

- 14 ounces (400 grams) **Gefen Puff Pastry Dough Squares** (approximately 16 squares)
- 1 egg, beaten
- coarse sugar crystals, for sprinkling
- 1 cup water
- 1 cup sugar

- 1 pound (450 grams) fresh or frozen cranberries
 - 1 orange, chopped
 - 1/2 teaspoon cinnamon
 - 14 ounces (400 grams) prepared vanilla custard
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Start Cooking

Prepare the Pastry Squares

1. Preheat oven to 350 degrees. Slightly roll out pastry squares and place onto lined baking sheets. Brush with beaten egg and sprinkle with coarse sugar. Bake for 12–15 minutes, until puffed and golden.
2. While the pastry squares are baking, prepare cranberry sauce: Heat water and sugar in a small pot until it begins to boil. Add cranberries and chopped orange and simmer for about 10 minutes, or until berries begin to pop open. Stir in cinnamon and remove from heat; set aside.
3. Remove pastry squares from the oven and press down the middle of each square with the back of a spoon. Place one tablespoon of custard into each indentation and spoon warm cranberry sauce on top.

Credits

Photography: Hudi Greenberger

Food Styling: Janine Kalesis