

Pumpkin Pastry Twists



Thaw one box (2 sheets) of puff pastry and spread 2 tablespoons of pumpkin pie filling over one sheet; top with a second sheet and press together. Cut the stacked pastry into 1/2-inch thick lengths and transfer them to parchment-lined cookie sheets. Twist each piece and brush with egg wash (1 egg yolk mixed with 1 tablespoon of water). Bake at 400 degrees F for 20 minutes, or until golden brown and fragrant. Sprinkle with cinnamon sugar (optional) and serve with pumpkin or apple butter for dipping.

'Nice for Thanksgiving Day breakfast; super quick and easy to make' Cheryl Schmit

From: [HGTV - 16 Delicious Recipes You Can Make With a Can of Pumpkin Pie Filling](#)