

# Pumpkin Twists



## INGREDIENTS

MAKES 18 TWISTS

- 1/3 cup brown sugar
- 1/3 cup sugar
- 1 tablespoon instant pectin
- 2 1/2 teaspoons pumpkin pie spice, divided
- 1 cup pumpkin purée
- 3 (17.3 ounce) boxes frozen puff pastry, thawed (6 sheets)
- 1/4 cup sanding sugar
- 1 egg
- 1 tablespoon milk

*Cook's Notes:* Sanding sugar is larger, polished grains of sugar – about four times larger than those in granulated sugar. Because the sugar crystal grains are large and reflect light, they give off a “sparkling” affect. The large-grained sugar won’t melt and disappear as it bakes, giving a nice crunch to dessert toppings.

## DIRECTIONS

1. Combine brown sugar, sugar, instant pectin, 1 teaspoon of the pumpkin pie spice, and pumpkin purée in medium bowl until combined. Refrigerate until ready to use.
2. Line baking sheet with wax paper; set aside.
3. Lightly dust large cutting board with flour. Carefully unroll one sheet of puff pastry and gently roll with rolling pin to flatten any creases. Spread 1/3 of pumpkin/sugar filling onto puff pastry, leaving 1/4-inch border around edges. Move to wax paper-lined baking sheet.
4. Carefully unroll second sheet of puff pastry onto floured cutting board to flatten any creases. Carefully lift and place on top of pumpkin filling and press to seal. Cover with sheet of wax paper.
5. Repeat two more times with remaining puff pastry and pumpkin filling to make three filled pastries (stacked on top of each other). Refrigerate for at least 15 minutes.
6. Preheat oven to 400°F. Line baking sheet with parchment paper or silicone baking mat.
7. Mix remaining 1 1/2 teaspoons of pumpkin pie spice with sanding sugar in small bowl; set aside.
8. Mix egg and milk together in small bowl; set aside.
9. Working with one filled pastry at a time, place on cutting board and cut each one into six 1 1/2-inch strips. Place on prepared baking sheet 1 1/2-inches apart. Gently twist each strip 3 times.
10. Brush each twist with egg and milk mixture and sprinkle with sanding sugar mixture.
11. Bake for 22 to 24 minutes until golden brown. Cool 5 minutes, then transfer to wire racks to cool completely before serving.
12. Repeat with remaining filled pastries.