

Puff Pastry Pigs in a Blanket

INGREDIENTS

- 2 sheets puff pastry, thawed
- 1 package cocktail sausages (Little Smokies)
- String cheese or mild cheese slices (mozzarella, Colby Jack, or cheddar)
- 1 egg, beaten (for egg wash)

Optional toppings (for adults):

- Everything bagel seasoning
- Hot honey (for drizzling after baking)

DIRECTIONS

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Unroll puff pastry on a lightly floured surface.
3. Cut into rectangles about 2 x 3 inches.
4. Cut string cheese into short pieces slightly shorter than the sausage, or slice cheese into narrow strips.
5. Place one sausage on each pastry rectangle.
6. Add one piece of cheese on top of or alongside the sausage (not underneath).
7. Roll pastry straight across until the sausage is fully enclosed.
8. Gently pinch the seam closed.
9. Place seam-side down on the baking sheet.
10. Brush lightly with egg wash.
11. Leave most plain for kids. Sprinkle everything bagel seasoning on a few for adults
12. Bake 18-22 minutes, until puffed, deeply golden, and flaky.
13. Let cool 3-5 minutes.
14. Drizzle hot honey over a portion just before serving, if using.