



# DIPPABLE CRANBERRY JAM TWISTS

*Perfect for your Holiday get-togethers!*

## INGREDIENTS

- $\frac{1}{4}$  cup cranberry jam
- Puff pastry sheet
- $\frac{1}{4}$  tsp cinnamon
- truwhip Original

## DIRECTIONS

1. Cut the pastry sheet into 2 equal rectangles. Spoon the cranberry jam over one sheet.
2. Press the other sheet on top of the jam layer, like a sandwich.
3. Cut the pastry across the short side into  $\frac{1}{4}$  inch strips. Twist the strips and place on a baking sheet, with enough space to expand.
4. Place the baking sheet in the fridge and preheat the oven to 400. Once preheated, place the twists in the oven and bake for 5 minutes, then turn and bake for another 5 minutes.
5. Remove from the oven to cool. While you're waiting, spoon truwhip Original into a small bowl and mix with cinnamon.
6. Once the twists are cool, dip into the truwhip Original and enjoy!

## PREP TIME

- Prep | 20 m
- Cook | 10 min
- Ready in | 30 min
- Serves | 8