



Honey Almond Spirals

- 1 (14-oz.) sheet frozen puff pastry, thawed
- 1/2 cup honey
- 2 Tbsp. melted butter
- 1 tsp. ground cinnamon
- 1 cup Almond Accents® Honey Roasted Flavored Sliced Almonds

Preheat oven to 375 degrees. Line a cookie sheet with parchment or quick release foil. Roll out pastry to 9- by 12-inch rectangle. Combine honey, butter and cinnamon; set aside 3 tablespoons. Brush remaining honey mixture over pastry. Sprinkle Almond Accents® on top. Tightly roll pastry from the short end; place roll in freezer about 20 minutes or until firm. Trim ends; cut into 12 even slices and lay slices on prepared cookie sheet. Brush remaining honey mixture over slices. Bake for 20 to 25 minutes or until lightly browned and puffy.

Makes 12 spirals

Nutrition Information Per Serving (1 spiral): 298 calories; 19 g fat; 5 mg cholesterol; 191 mg sodium; 28 g carbohydrate; 1 g fiber; 4 g protein

For more great recipe ideas, visit www.almondaccents.com.



Preparation Time : 10
minutes