

## CRANBERRY NUT BAKLAVA CUPS

### CUPS

- 12 each Pillsbury's Puff Pastry Squares

### FILLING

- 2 cups Walnut, halves
- 1 cup Cranberries, dried
- 1 cup Golden raisins
- 1/4 cup Sugar, granulated
- 1/4 cup Butter, unsalted, melted
- 1 tsp Cinnamon, ground
- 1/8 tsp Salt, kosher

### HONEY SYRUP

- 1/2 cup Honey
- 1/2 cup Water, hot approximately 120°F

### CUPS

1. Thaw puff pastry squares covered, either at room temperature, 15 to 30 minutes until flexible, or refrigerate overnight.

### FILLING

2. Add walnuts, cranberries, golden raisins, sugar, butter, cinnamon and salt in bowl of food processor.
3. Pulse until finely chopped, transfer to bowl and set aside until assembly

### HONEY SYRUP

4. Add honey and hot water to either a pan for the stovetop or use a microwavable bowl.
5. Heat and stir until well combined and incorporated; set aside to cool

### ASSEMBLY

6. Dock puff pastry and cut each square into 4 pieces.
7. Press 1 piece (1/4 of square) into bottom and up sides of each sprayed mini muffin cup, top with #70 scoop of filling.
8. Pack down filling with fingers and bake in a convection oven 350°F 14 to 16 minutes or a standard oven 400°F 20-22 minutes. When baked in a convection oven rotate after 7 minutes of baking.

## ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">• 1 cup Cranberries, dried</a> , <a href="#">• 1 cup Golden raisins</a> , <a href="#">• 1 tsp Cinnamon, ground</a> , <a href="#">• 1/2 cup Water, hot approximately 120°F</a> , <a href="#">• 1/4 cup Butter, unsalted, melted</a> , <a href="#">• 1/4 cup Sugar, granulated</a> , <a href="#">• 1/8 tsp Salt, kosher</a> , <a href="#">• 12 each Pillsbury's Puff Pastry Squares</a> , <a href="#">• 2 cups Walnut, halves</a> , <a href="#">1/2 cup Honey</a> , <a href="#">CUPS</a> , <a href="#">FILLING</a> , <a href="#">HONEY SYRUP</a>
<b>Course</b>	<a href="#">Desserts</a> , <a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Seasonal Fall</a>
<b>Serving Size</b>	48