

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

Ingredients

[• 1 cup Cranberries, dried](#), [• 1 cup Golden raisins](#), [• 1 tsp Cinnamon, ground](#), [• 1/2 cup Water, hot approximately 120°F](#), [• 1/4 cup Butter, unsalted, melted](#), [• 1/4 cup Sugar, granulated](#), [• 1/8 tsp Salt, kosher](#), [• 12 each Pillsbury's Puff Pastry Squares](#), [• 2 cups Walnut, halves](#), [1/2 cup Honey](#), [CUPS](#), [FILLING](#), [HONEY SYRUP](#)

Course

[Desserts](#), [Starters](#)

Cuisine

[American](#), [Seasonal Fall](#)

Serving Size

48