Cavalry Primary School

****

Cookery Club

**Recipe Card**

**Raspberry and marshmallow pinwheels**

Ingredients

* 6 tbsp of raspberry jam
* 2 cups of mini marshmallows
* 2 sheets puff pastry
* Milk for brushing
* Flour for dusting

Method

1. Pre-heat oven to 220c (200c for fan assisted ovens) gas mark 7.
2. Unroll the pastry sheet. Spread the jam evenly with a knife and sprinkle over the marshmallows.
3. Roll up from the longest side like a swiss roll. If time, chill in the fridge for 20 minutes.
4. Cut into 1 1/2 cm slices and place on a lightly greased or lined baking tray.
5. Brush with milk.
6. Cook for approximately 7-10 minutes until golden and risen. Cool on a wire rack. These are best served warm but can be left to cool completely then store in an airtight container. You can also freeze them for up to 3 months.