



## Easy Fruit Pinwheels

with [Rustlin' Rob's Apricot Preserves](#)

Makes about 24

### Ingredients:

1 frozen puff pastry sheet, thawed (half of 17 ¼ oz. package)

½ cup sugar (about)

½ cup (about) [Rustlin' Rob's Apricot Preserves](#)

### Directions:

Preheat oven to 400.

Roll out pastry sheet on work surface to remove creases.

Brush pastry with water.

Starting at 1 edge, roll up pastry tightly, jellyroll style.

Cut pastry into generous ¼-inch thick rounds.

Place sugar on plate and press 1 round into sugar.

Set round on baking sheet, sugar side up, tucking end under.

Repeat with remaining pastry rounds.

Press center of each round with finger to form small hollow.

Spoon 1 teaspoon Apricot Preserves into each hollow

Sprinkle pastries with additional sugar.

Bake pastries until golden brown, about 20 minutes.

Cool on racks. (Can be prepared 6 hours ahead.)