

Cheese-Puff Pastry Hors D'oeuvre Rounds

These crackers are perfect for making elegantly-topped appetizers, or for serving with dips and spreads. Made with Pamela's Bread Mix.

Ingredients

 I recipe of Pamela's Cheese Puff-Pastry Dough, prepared using Pamela's Gluten-Free Bread Mix

Directions

1

Dust work surface and rolling pin with Pamela's Gluten-Free Bread Mix and roll out Cheese Puff-Pastry Dough to a thickness of 1/4-inch. Cut in rounds and arrange on a parchment-lined or lightly oiled baking sheet.

Let rounds rest on baking sheet for 60 minutes before baking.

Preheat oven to 375°. Bake crackers in preheated 375° oven for 15 to 20 minutes until golden brown and crispy.

Pile high with goat cheese and roasted red peppers, or olive tapenade.

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