



Cheese Puff-Pastry Hors D'oeuvre Cups

For creamy appetizer fillings, these fancy hors d'oeuvre cups hold it all together.

Ingredients

- 1 recipe of [Pamela's Cheese Puff-Pastry Dough](#), prepared using [Pamela's Gluten-Free Bread Mix](#)

Directions

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 in the cups of a lightly-oiled muffin tin to form small shell.

Let rounds rest in muffin tin for 60 minutes before baking.

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

Fill with creamed spinach or mushroom filling, and heat in oven until filling is hot. These are perfect for a decadent finger food.

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