

Sesame-Cheddar Twist by Lynn's Recipes



Lynn demonstrates how to make Sesame-Cheddar Twists. These are great for appetizers or serve them with soup. Easy to make and very versatile. The cheese can be changed to suit your own taste. This came from EveryDay with Rachael Ray. I only made half of the recipe, but the entire recipe is listed below.

Ingredients:

- 1 pkg. thawed frozen puff pastry
- 1 egg, beaten
- 1/3 cup plus 2 Tablespoons finely shredded sharp cheddar cheese
- 2 Tablespoons toasted sesame seeds

Preheat oven to 400°. Line a baking sheet with parchment paper and set aside.

Unfold each pastry piece. Pat flat and brush with the egg. Sprinkle with the cheese and sesame seeds. Season, if desired. Using a pizza cutter, cut 1 dough sheet in half crosswise, then cut lengthwise to make eight 1" wide strips. Repeat with remaining dough sheet (you will have a total of 16 strips total).

Twist strips; arrange on baking sheet, pressing down ends. Brush with remaining egg. Bake until golden, about 15 minutes. Makes 16 twists.

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www.lynnrecipes.com

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