

Biscoff and Cinnamon Sugar Puff Pastry Christmas Tree**Ingredients:**

Carr's Baker Strong Flour	1.000Kg
Salt	0.010Kg
ANDREW AV Cake Margarine	0.100Kg
Water (Cold)	0.500Kg
Crispuff Pastry Margarine	0.650Kg
Biscoff Spread	0.500Kg
Sugar	0.050Kg
Cinnamon	0.010Kg
Egg	2
IRCA Bianco Coverdecor	0.020Kg
Culpit Gold Lustre Star	1 per Tree
Sweet Snow and Gold Glitter Spray	

**Method:**

1. Make the pastry by mixing all the flour, salt, Andrew AV Cake Margarine and cold water together to form a dough, mix for 10 minutes on 2nd speed
2. After mixing allow to rest for 10 minutes
3. Pin the dough out to a rectangle, cover half with the Crispuff Pastry Margarine, fold over the remaining dough.
4. Proceed to give it TWO half turns. Cover and rest for 20 minutes
5. Give a further TWO half turns, cover and rest for 20 minutes
6. Give it a final half turn
7. Split the dough in half to create 2 sheets of pastry
8. Spread the Biscoff spread on 1 sheet of the puff pastry

9. Mix together the cinnamon and sugar and sprinkle over the Biscoff spread
10. Lay the other sheet of puff pastry on top
11. Cut the puff pastry into 2.5cm (width) strips
12. Fold the puff pastry on top of itself until it resembles a tree shape and stick a cake pop stick up the middle
13. Egg wash each tree
14. Bake in the oven until golden brown
15. Melt the white chocolate and place a small amount on the back of each gold lustre star and stick to the top of the tree
16. Sprinkle with sweet snow and gold glitter spray