

**FRUIT PUFFS (FROZEN PUFF PASTRY DOUGH)**

**Yield** 100

**Portion** 1 Danish

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
357 cal	37 g	4 g	22 g	0 mg	153 mg	7 mg

**Ingredient**

PUFF PASTRY DOUGH,SQUARES,FROZEN  
 WATER  
 SUGAR,GRANULATED  
 PIE FILLING,APPLE,PREPARED

**Weight**

12-1/2 lbs  
 12-1/2 oz  
 1 lbs  
 6 lbs

**Measure**

100 each  
 1-1/2 cup  
 2-1/4 cup  
 3 qts

**Issue**

**Method**

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Place squares in rows 3 by 5 on pans. Brush water over each square. Sprinkle sugar over each square.
- 3 Place about 2 tbsp filling in center of each square. Fold lower left corner to center; fold upper right corner over top of first corner. Press firmly to seal; repeat by folding lower right corner to center; press firmly to seal. Fold upper left corner to center; press tip to seal.
- 4 Using a convection oven, bake in 350 F. for 15 minutes with low fan and open vent or until golden brown.
- 5 Cool.

**Notes**

- 1 In Step 3, pie filling, prepared, fruit (apple, blueberry, cherry, or peach) may be used as filling. Place in mixer bowl. Using whip, mix on medium speed 15 seconds to break up large pieces.
- 2 In Step 3, 7 lbs 11 oz cherry, pineapple or strawberry jam may be used, per 100 portions.
- 3 Prepare in batches as dough becomes difficult to work with in 15 minutes.