

STRAWBERRY CHEESECAKE PINWHEELS

Total cost: £3.53 | Cost per serving: 51p

These Strawberry Cheesecake Pinwheels are great for dessert or as a fruity Danish-style pastry for breakfast! They'll keep in the fridge in an airtight container for up to 3 days.

You will need:

- 1 sheet of ready-made puff pastry
- 1 cup of cream cheese
- 4 tbsp of strawberry jam
- 1 cup of finely diced strawberries

Let's get jamming:

Makes 7

Step 1

Preheat the oven to 180°C / 160°C fan.

Step 2

Simply smother cream cheese over one side of a readymade puff pastry sheet, then spread a good few tablespoons of strawberry jam on top and finish with diced strawberries.

Step 3

Roll the pastry into one long sausage and cut into pinwheels using a knife or a piece of thread.

Step 4

Lay the pinwheels flat on a lined tray and brush with milk or egg wash.

Step 5

Bake for 25 minutes then remove from the oven.

ENJOY!

Prefer things savoury?

Skip the jam and strawberries and simply sprinkle grated cheddar over the cream cheese before rolling, slicing and baking!