

# TASTY TREATS

## VEGAN CREAM CHEESE PASTRY TWIST

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### INGREDIENTS

- 1 sheet of rolled oil based puff pastry (approx 12"x 10") – doesn't need to be exact.
- ¾ cup vegan cream cheese
- 1-2 Tbsp basil puree
- 2 Tbsp nutritional yeast flakes
- ½ tsp onion powder
- ¼ tsp garlic powder
- ¼ tsp paprika

### DIRECTIONS

1. Liberally spread the cream cheese onto the rolled out pastry, making sure you get right to the edges and it is evenly spread.
2. Using the back of a spoon do the same with the basil puree.
3. Sprinkle on the yeast flakes, garlic powder and onion powder then roll the pastry sheet along the longest side.
4. Cut the pastry roll in half length ways and then form a twist with the 2 halves. Make sure the layered side of each half with the contents exposed is facing upwards.
5. Bake for 40 minutes at 375°F

*Bon appetite!*

