



# Halloween Candy Pastries

- 1 17.3-ounce package puff pastry sheets
- 1 egg yolk, beaten
- 1 teaspoon water
- 18 mini or fun size candy bars
- Powdered sugar

Remove puff pastry sheets and candy from freezer and allow to thaw at room temperature for 30-40 minutes. Preheat oven to 350 degrees. Lightly grease two baking sheets. Set aside. Unfold one pastry sheet at a time on lightly floured surface. Cut into 3 strips along fold marks. Cut each strip into 3 squares. Repeat with second pastry sheet. This will give you 18 squares. Place squares on baking sheet, about 1 inch apart. Beat egg yolk and water. Brush edges of each square with egg mixture. Place one candy bar in the bottom third of each square. Fold the pastry over the candy bar to form a triangle. Seal edges with the back of a fork. Bake 12 -15 minutes, or until golden brown. Cool slightly on wire rack. Dust pastries with powdered sugar (If you don't have a powdered sugar shaker, a great trick is to pour a small amount of sugar in a fine mesh strainer, place over pastries and gently tap the sides of the strainer.). Serve warm. *Makes 18 pastries.*