



Cheesy Moons and Planets

Ingredients

375g ready-rolled puff pastry

1 egg

50g grated cheese: cheddar or parmesan

A handful of flour (for the work surface)

Equipment

Rolling pin

Moon cutter

Round cutter

Knife

Baking tray

Baking paper

Whisk

Bowl

Method

1. Preheat the oven to 180°C.
2. Line a baking tray with baking paper.
3. Dust your work surface with flour.
4. Unroll the puff pastry onto the floured surface.
5. Use the cutters to cut moon or planet shapes from the pastry. Alternatively, use a knife to create moon and planet shapes.
6. Place the shapes onto the baking tray.
7. Whisk the egg and then apply a thin layer of egg wash to each shape.
8. Top each shape with a thin layer of grated cheese.
9. Bake in the oven for 10-12 minutes or until golden brown.
10. Serve and enjoy!

