



Easy Fruit Pinwheels

with [Rustlin' Rob's Apricot Preserves](#)

Makes about 24

Ingredients:

- 1 frozen puff pastry sheet, thawed (half of 17 ¼ oz. package)
- ½ cup sugar (about)
- ½ cup (about) [Rustlin' Rob's Apricot Preserves](#)

Directions:

- Preheat oven to 400.
- Roll out pastry sheet on work surface to remove creases.
- Brush pastry with water.
- Starting at 1 edge, roll up pastry tightly, jellyroll style.
- Cut pastry into generous ¼-inch thick rounds.
- Place sugar on plate and press 1 round into sugar.
- Set round on baking sheet, sugar side up, tucking end under.
- Repeat with remaining pastry rounds.
- Press center of each round with finger to form small hollow.
- Spoon 1 teaspoon Apricot Preserves into each hollow
- Sprinkle pastries with additional sugar.
- Bake pastries until golden brown, about 20 minutes.
- Cool on racks. (Can be prepared 6 hours ahead.)