

Bacon and Cheese Twists

(a great favourite with the grandchildren!)



375g puff pastry (block or ready roll)

Pack of streaky bacon – better the bacon, better the taste!

100g mature cheddar, grated

2 tablespoon maple syrup

2 tablespoon milk

Method

1. Line two baking trays with baking paper.
2. Unroll (or roll out) puff pastry.
3. With longest side facing you line the streaky bacon slices away from you across the shorter length of the pastry, leaving a small space between each slice.
4. Glaze each rasher with maple syrup.
5. Scatter the grated cheese evenly over the pastry.
6. With a sharp knife cut the pastry between each slice of bacon and then cut each strip into half.
7. Slide the pastry onto the baking sheets and place in the fridge for 10 minutes.
8. Preheat the oven to 200° C or 180° C fan.
9. Take the pastry out of the fridge and twist each strip of pastry one complete revolution to make a cracker shape.
10. Brush twists with milk.
11. Bake for 20 minutes until golden and crisp.
12. Enjoy on their own, or dipped in maple syrup.