

## **RASPBERRY PUFFS**

*(from the Bewitching Kitchen)*

1 package of puff pastry, defrosted  
fresh raspberries and blackberries (5 per pastry square)  
8-ounce block cream cheese  
1/4 cup granulated sugar  
1/2 teaspoon vanilla extract

Heat the oven to 400F.

In a medium bowl, mix cream cheese, sugar, and vanilla until smooth.

Roll the puff pastry and cut into 3 to 3.5 inch squares. Using the packaged pastry, one sheet will be enough to make 4 squares. Leaving a thin border, make cuts along the edges of the square. Use either a small rolling pastry cutter or a very sharp knife, so that you don't squish the layers of the puff pastry. Place a tablespoon of the cream cheese filling in the middle of the square, then top with 4 raspberries. Take one of the edge flaps and fold it towards the center, looping over the raspberry. Repeat with the other flaps. Place a raspberry in the center, on top of where all the flaps overlap. Repeat with the remaining pastry squares.

Bake for 20 minutes or until pastry is golden brown and puffed. Serve with a sprinkle of powdered sugar, if so desired.