

# Chocolate Pastry Puffs

## INGREDIENTS

- All-purpose flour, for sprinkling on counter
- 1 (9½-by-9-inch) sheet frozen puff pastry, thawed
- 3 ounces bittersweet chocolate, broken into six 2-inch squares
- 1 large egg, cracked into bowl and lightly beaten with fork
- 1-2 teaspoons confectioners' (powdered) sugar

## DIRECTIONS

1. You can thaw frozen puff pastry by keeping it in the refrigerator overnight or leaving it out on the counter for about 30 minutes. You can use whatever bittersweet or semisweet chocolate bars you like
2. Adjust oven rack to middle position and heat oven to 400 degrees. Line rimmed baking sheet with parchment paper.
3. Lightly sprinkle clean counter with flour. Unfold puff pastry onto floured counter. Use rolling pin to gently roll puff pastry into 10½-inch square.
4. Cut pastry into 6 pieces. Place one 1/2 ounce square of chocolate in the top half of each rectangle, leaving 3/4 inch border
5. Use pastry brush to paint edges of pastry with beaten egg on 3 sides around the chocolate square.
6. Fold the pastry in half over chocolate. Use your fingers to press the edges of the pastry to seal.
7. Transfer shaped pastries to parchment-lined baking sheet, leaving space between pastries. Use pastry brush to paint tops of pastries evenly with beaten egg.
8. Place baking sheet in oven and bake until pastries are puffed and deep golden brown, about 20 minutes.
9. Use oven mitts to remove baking sheet from oven and place on cooling rack (ask an adult for help). Let pastries cool on baking sheet for 10 minutes.
10. Set fine-mesh strainer over small bowl. Add confectioners' sugar to strainer. Use fine-mesh strainer to dust confectioners' sugar evenly over pastries, gently tapping side of strainer to release sugar. Serve warm.



# Hot Cocoa

## INGREDIENTS

- 4 cups milk
- ¼ cup unsweetened cocoa powder
- ¼ cup granulated sugar
- ½ cup bittersweet or semisweet chocolate chips or chopped chocolate bar
- ¼ teaspoon pure vanilla extract

## DIRECTIONS

1. Place milk, cocoa powder and sugar in a small saucepan.
2. Heat over medium/medium-low heat, whisking frequently, until warm (but not boiling).
3. Add chocolate chips and whisk constantly until the chocolate chips melt and distribute evenly into the milk. Whisk in vanilla extract, serve immediately. Top with whipped cream and peppermint candies.

