



Jam Roly-Poly Puff Sticks



10 sticks



30 minutes

INGREDIENTS

1 pack pre-rolled puff pastry
2 tbsp jam
kebab sticks
tin foil (double up to make a tray)

NOTES

Try swapping the jam for lemon curd for a tangy twist! 🍌 😊

DIRECTIONS

1. Build up the campfire, creating an even and hot fire.
2. Unroll the pastry, cutting a little off each edge so it puffs up properly!
3. Slice into strips of approx 1.5 inches in width.
4. Spread a little jam onto the strips.
5. Roll the pastry onto the kebab sticks, and place on a couple of sheets of tin foil to create a makeshift tray.
6. Place the foil tray with the sticks on onto the fire. Turn gently when they start to turn golden brown.
7. When the pastry is fully cooked, take off the fire, and add a squeeze of golden syrup if you want some extra sweetness. YUM.

