



FANIMAL
RECIPES



PUMPKIN DOUGH WHEELS

TOTAL TIME: 23 MINUTES

- 1 package vegan or regular puff pastry dough
- 1/3 c cooked pumpkin or pumpkin puree
- 1/2 tsp salt
- 1 tbsp cinnamon

- 1** Pre-heat the oven to 400°F/200°C. Roll out the puff pastry dough.
- 2** If you're using a cooked pumpkin add it into a blender along with the salt and mix until it's smooth. If you're using pumpkin puree, add the salt and give it a good mix.
- 3** Spread the salted pumpkin puree on the puff pastry dough, leave out the bottom border. Sprinkle cinnamon on top. Roll the puff pastry dough in (as tight as possible) and close the edge.
- 4** Cut the puff pastry dough roll in about 25 pieces. Place the Pumpkin Basil Pinwheels on a baking sheet and place them in the oven for 15 to 20 minutes until golden brown.

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