**Intro:**

If you are looking for a light and delicious dessert to serve for your next patriotic party, this is the recipe. These stars look so elegant and difficult to make, but the secret is they are quick and easy to create! Each star features a fruity filling for a fun surprise in each bite. The top is spread with our rich and fudgy Chocolate Snack Spread, the perfect platform for a garnish of fresh ripe berries. These dazzling pastry stars will be the star at your next holiday party!

**Patriotic Stars**

**Ingredients**

* 1 (17.3) package of puff pastry (should contain 2 sheets in the package)
* 2 eggs, lightly beaten
* 6 teaspoons of your favorite berry fruit spread or jam
* 8 Tablespoons of Challenge Chocolate Snack Spread
* 1/2 cup of blueberries
* 1/2 cup of diced strawberry or raspberries
* 4 Tablespoons of sanding sugar or coarse sugar (regular granulated sugar can be substituted)

**Directions**

1. Preheat the oven to 400 degrees. If using frozen puff pastry, thaw as directed on the package.
2. Roll puff pastry to create a 14 x 11 inch rectangle.
3. Using a 3-inch star cookie cutter, cut 12 stars from each sheet of puff pastry.
4. Brush the 12 stars with egg wash. Place a small amount of fruit spread in the center, about ½ teaspoon. Be careful not to add too much, as it will leak out while baking.
5. Cover each star with a second star. Press the edges together to seal.
6. Brush the top of the stars with egg wash. Sprinkle the points with sugar, leaving the center open.
7. Place stars in the preheated oven and bake for 8-10 minutes or until pastry is cooked through. Remove and cool completely.
8. To finish the stars, spread the Chocolate Snack Spread in the middle of each star. Arrange the berries in the center to decorate.

**Yield 12 Stars**

**Chef Tips:**

* If you want to make these pastries for other holidays, go ahead and change the shape. You can make these pastries using any shaped cookie cutter you have on hand.
* We used the Chocolate Snack Spread and berries in this recipe, but feel free to experiment with our other flavors. The Vanilla Fudge and the Salted Carmel would shine in these Patriotic Stars! How about using the Salted Carmel Spread with sliced banana for the top and stuff the pastry with peanut butter chips. If you like that, try filling the center with apple butter, smooth on Vanilla Fudge in the center, and add diced dried apples. Finish with a sprinkle of pecans for the perfect treat!
* Are you planning to serve these at your next party? If so, create and bake the pastry as directed. Before serving, add the Chocolate Snack Spread and berries to keep those berries fresh and delicious.