



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Buffalo Cheesy Puff Pastry Rolls**

#### **Yields 24 Rolls**

4 oz. cream cheese  
½ cup buffalo sauce (divided)  
¼ cup blue cheese dressing  
2 sheets (17.3 oz.) puff pastry dough  
2 cups cheddar cheese (shredded)  
½ cup blue cheese crumbles  
¼ cup diced green onions  
1 egg  
1 tbsp. water

Heat the oven to 400°F.

Combine the cream cheese, ¼ cup buffalo sauce and blue cheese dressing in a bowl. Unfold a sheet of puff pastry dough onto parchment paper.

Use a rolling pin to roll the dough just slightly thinner.

Spread half of the buffalo cheese mixture onto the puff pastry, sprinkle 1 cup of cheddar cheese, ¼ cup blue cheese crumbles and half of the diced green onions on top.

Starting at a short side, roll the pastry dough up. Slice into 12 rolls. Place the rolls on a parchment lined baking sheet, at least 1 inch apart on all sides.

Beat the egg and water in a small bowl with a fork. Brush the egg mixture along the sides of the puff pastry dough.

Repeat with the second sheet of puff pastry dough and the remaining ingredients.

Bake the rolls for 20-25 minutes or until they're golden brown.

Remove the rolls from the baking sheets and cool for 10 minutes.

Serve with the remaining ¼ cup buffalo sauce or additional blue cheese dressing for dipping.

**Cook's Note:** These can be made one day ahead and left on the baking sheet, covered with plastic wrap and stored in the refrigerator until you're ready to bake them off. You might need to allow five more minutes of cooking time. Keep a close watch on them.

**Credit: *whitneybond.com***