

# Bear Claws

**PEPPERIDGE FARM PUFF PASTRY SHEETS  
(EACH SHEET MAKES 3 BEAR CLAWS)  
SOLO ALMOND FILLING OR ALMOND PASTE  
SLIVERED ALMONDS**

**1 EGG WHITE**

**LARGE SUGAR CRYSTALS (OPTIONAL)**

**Tip: Watch video tutorial on YouTube to show  
pastry folds and cutting instructions.**

Preheat oven to 350 degrees. Follow instructions on thawing pastry. Lightly flour your counter and unfold pastry. When unfolded you will have 3 sections. Cut pastry along folds. You will have 3 long rectangles.

Put about 2-3 tbsp. filling on one side of each pastry rectangle. Fold opposite side onto top and line up pastry edges. Crimp all four sides with prongs of a dinner fork.

Use a knife and making 1" long cuts about every 3/4" along crimped side of pastry.

Place pastries on sheet pan lined with parchment. Pull claws apart. Brush with egg white and sprinkle with almonds and large sugar crystals. Bake at 350 degrees until golden brown.

Pastry should bake 25-30 minutes to rise uniformly. Enjoy! Pastries do not have to be refrigerated if almond filling is used.

**Note: Pastry sheets are typically located in freezer near pie crusts and cool whip. Almond filling found near other pie fillings in supermarket.**