

# CLEO COYLE'S BABY BERRY PASTRIES

*Or how to use leftover  
cranberry sauce!*

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*These baby pastries are easy to make, pretty on the plate, and just plain adorable. They're great for breakfast, brunch, or coffee breaks, and the festive red color will cheer up your holiday cookie plates. Raspberry jam will work in this recipe if you don't have cranberry sauce. And I've included an easy recipe for homemade sauce on page 4. As for the dough, most of us aren't experts in creating puff pastry, which is why I suggest you purchase a tube of crescent roll dough or sheets of frozen puff pastry. You may be tempted to eliminate the cream cheese from this recipe. My advice is don't. I've tried it without, and it's not as tasty. The cream cheese perfectly offsets the tartness of the berries in the filling. Finally, this recipe may look stupidly easy, but things can go wrong while working with laminated dough, which is why I've included four helpful notes at the end of this recipe that will help make this mini pastry project fun and foolproof. May you eat with joy and have a happy holiday season! ~ Cleo*

*Makes 16 mini pastries*

## **For the easy pastry**

- 1 tube of Crescent Roll dough (8-count or 2 sheets frozen puff pastry)**
- 1/2 cup whipped cream cheese (or well-softened block)**
- 1/2 cup cranberry sauce or raspberry jam**

## **For the glaze**

- 1 Tablespoon butter**
- 1 Tablespoon milk (or water)**
- 3/4 cup confectioners' (powdered) sugar**



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**Notes for recipe success:** Before you begin, be sure to read my 4 notes at the end of this recipe.

**Step 1 – PREP PAN:** Pre-heat your oven to 375° F. (Pre-heat for 30 full minutes to be sure the oven is hot enough.) Line a baking sheet with parchment paper. The cranberry sauce will ooze out and stick to the pan. The parchment will prevent sticking and also protect the delicate pastry bottoms from the pan's direct heat.



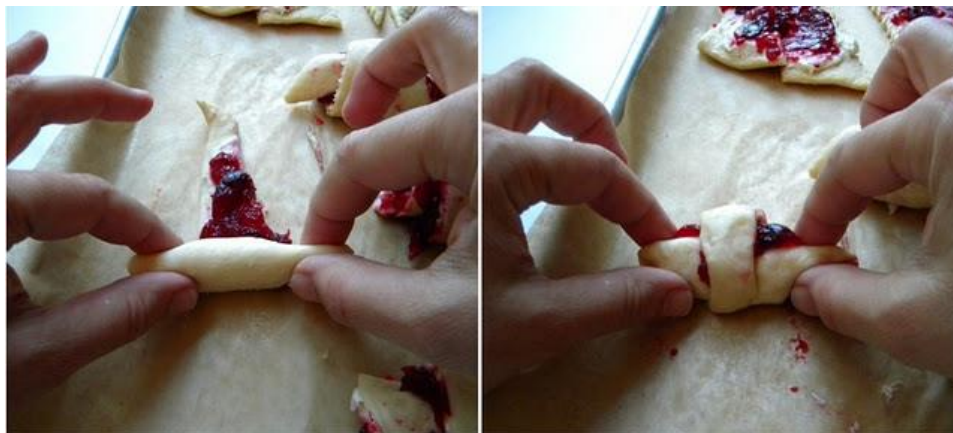
**Step 2 – UNROLL CRESCENTS:** Keep your dough cold throughout this process and you'll have less trouble cutting and shaping it. Assemble ingredients first, and then break open the crescent roll tube. Work directly on the lined baking sheet. Crescent rolls come in 2 small sheets. They are perforated, forming 4 triangles per sheet. Separate the 8 triangles in two rows, leaving space between each triangle and row. *(If using frozen sheets of puff pastry, thaw 2 sheets enough to work with and slice them into triangles, as shown.)*



**Step 3 – SPREAD FILLING:** Using the back of a small spoon, gently spread about 2 teaspoons worth of whipped cream cheese onto the pastry triangles. On top of that spread a layer of the cranberry sauce (again, about 2 teaspoons per triangle).



**Step 4 – SLICE TRIANGLES:** Cut the 8 large triangles in half lengthwise, creating 16 narrow triangles. Cutting puff pastry can be difficult, which is why I use a pizza cutter. It slides with ease through the dough. Be sure to wipe the blade clean between cuts.



**Step 5 – ROLL INTO BABY CRESCENTS:** Starting from the largest end of each narrow triangle, roll into crescents. As you roll, very gently stretch the narrow dough lengthwise. Roll the triangles into 16 baby crescents. Be sure to allow room for rising. **Slip pan into fridge to chill before baking (10 minutes).**



**Step 6 – BAKE:** In your well pre-heated oven (375° F.), bake 10 to 12 minutes. Watch carefully. You want a golden-brown pastry, but you don't want the bottoms to brown too much. Allow them to cool before glazing (or the glaze will not harden properly).

**Step 7 – MAKE THE GLAZE:** Over low heat, combine 1 **tablespoon butter** and 1 **tablespoon milk** in a small saucepan. Do not allow these ingredients to boil to avoid a scorched taste in your glaze. After butter melts into the milk, begin adding the **3/4 cup of powdered sugar**. Using a fork, whisk in a little at a time, adding complete amount. The glaze should drizzle easily and harden fairly quickly once poured. If too loose, add powdered sugar; if too thick, add a bit more milk. When you're happy with the consistency, use the fork to drizzle the glaze in a back-and-forth motion across the cooled pastries.



**NOTE:** If the glaze hardens on you before you finish, return the pan to the heat and re-whisk.

### **Final Notes for Recipe Success**

**\*Cleo Note #1: Avoid disaster and keep the dough cold:** Why? Crescent rolls and puff pastry sheets are forms of laminated dough in which layers of dough are folded with layers of butter. If the dough warms, the butter melts, making the dough difficult to cut or shape. So, keep everything cold as you work, returning the dough to the fridge between steps.



**\*Cleo Note #2: Cranberry Sauce** – You can use whole or jellied cranberry sauce. Canned or homemade is fine or swap in raspberry jam. Just make sure whatever you use is cold or room temperature and not warm or the pastry will melt. In my photos, you see homemade cranberry sauce. Here’s a quick recipe for...

**HOMEMADE CRANBERRY SAUCE:**

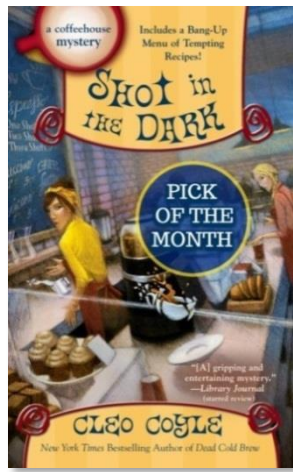
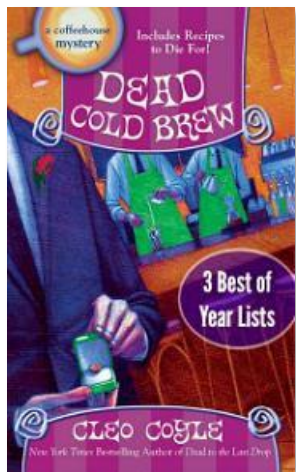
Bring **1 cup water** and **1 cup sugar** to a boil in a medium saucepan. Add **one 12-ounce package of whole, fresh cranberries**. Lower heat to a simmer and cook for 15 to 20 minutes, stirring occasionally. Remove from heat and serve. Store in fridge.



**\*Cleo Note #3: Cream Cheese** – Whipped cream cheese is what I recommend for this recipe because it’s much easier to spread. If you want to use block cream cheese, allow it to soften to room temperature and work it a little with a fork so it spreads with ease on the delicate dough.

**\*Cleo Note #4: Pre-heat for real** – To rise properly, laminated dough must have high heat and far too many oven thermometers are inaccurate. Forget the little beep-beep “ready” bell. Pre-heat your oven for a good 30 minutes before baking. And by all means...

*Eat with joy! ~ Cleo*



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