

## GLAZED APRICOT TWISTS

1 frozen puff pastry sheet (from a 17 1/4-oz package), thawed according to package instructions  
1/2 cup GOOD EATS apricot jam (6 oz), melted  
1/4 cup confectioners sugar  
1 tablespoon heavy cream or milk  
2 teaspoons fresh lemon juice  
parchment paper

Put oven rack in middle position and preheat oven to 425°F. Line a baking sheet with parchment paper. Roll out pastry on a lightly floured surface into a 12- by 10-inch rectangle, then cut in half lengthwise. Cut each half crosswise into 4 (5- by 3-inch) strips (for a total of 8 strips). Spread each strip with 1/2 tablespoon jam, then fold strips in half lengthwise to form 1 1/2-inch-wide strips. Twist each strip 3 times and place on baking sheet. Bake until golden brown, 15 to 20 minutes. Transfer twists to a rack set over a sheet of parchment. Stir together confectioners sugar, cream, and lemon juice until smooth, then brush over warm twists. Serve warm.