

# Sprinkles & SPICE

By Farzana Kumandan

## Almond and Honey Pinwheels



By Farzana Kumandan  
@sprinklesandspicect

### Ingredients

#### For the pastry

- 1 Roll store bought phyllo pastry cut into 8 Sheets phyllo pastry (20 x 30 cm)
- 50g Melted butter

#### For the almond filling

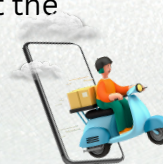
- 250g Almonds
- 120g Castor sugar
- 1 Teaspoon fine elahchi
- 2 Tablespoon rose water
- 10g Soft butter

#### For the topping

- 300g Honey
- Ground pistachios
- 

### Method

- Grind the almonds and sugar in a grinder for 5 minutes (at intervals) until it resembles a moist paste.
- Add in the rose water, elahchi and butter and grind until a smooth, thick paste is formed.
- Divide the paste into 8 equal parts and shape them into long 30 cm equal sized tubes (to resemble a long sausage ) cover with cling and refrigerate for 10 minutes
- Brush your Phyllo Sheets with melted butter, add the almond tube and loosely roll up the sheet. Don't over-tighten the pastry as it will crack when baking. Cover the rolled almond paste with more melted butter and roll it up to form a pin wheel.
- Brush the top of the pinwheel with melted butter.
- Transfer to a baking sheet lined with baking paper and bake in a pre-heated oven on 180degrees for 15 minutes until its lightly golden.
- For the topping, just before the pinwheels are done, heat the honey in a small saucepan over low heat.
- Once the pastries are baked, dip each pinwheel to the simmering honey and soak for 2 minutes.
- Decorate with crushed pistachios



[WWW.1UPONLINE.CO.ZA](http://WWW.1UPONLINE.CO.ZA)  
WHERE YOU GET MORE FOR LESS