# Cranberry-and-brie pastry parcels for Friendsgiving

Use the folding diagram and serving-count planner to organize cranberry-and-brie pastry parcels.

### 1. Plan a trial parcel

Use ready-made puff pastry, brie and prepared cranberry sauce suitable for your guests. Cut a trial square and add a small piece of cheese and a modest spoonful of sauce, leaving the edges clear.

### 2. Fold the corners

Bring opposite corners toward the center, then the remaining corners; press the meeting points gently. Follow the pastry label on egg wash, chilling and handling, and space the parcels on a suitable pan.

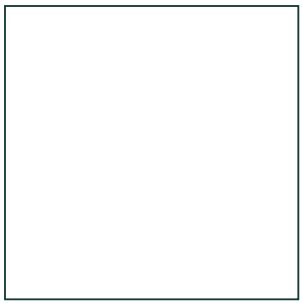
### 3. Bake and serve

Use the pastry package or a tested brie-pastry recipe for baking directions. Check that the pastry is cooked through; allow hot cheese to cool enough to eat. The printable includes a folding diagram and serving-count fields.

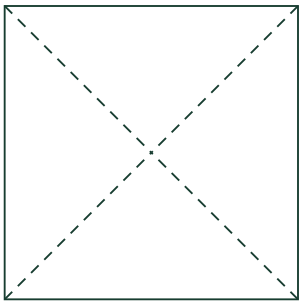
Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Materials: ready-made puff pastry, brie, prepared cranberry sauce, a suitable baking pan, knife or pastry cutter, and spoon. Check ingredient labels for allergens relevant to your guests.

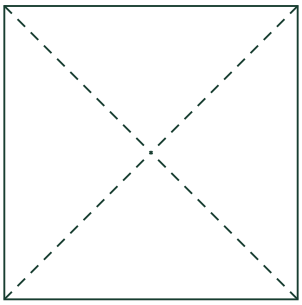
# Your printable workspace



Cut a trial



Bring corners in



Finished shape

Planning diagram only. Do not place printed paper in food or an oven.

Guests

Parcels per guest

Total parcels = guests x parcels per guest

Pastry recipe / batch plan

Use suitable items you own. Check exact product instructions before buying.