



PASTEL DE GUAYABA *Guava Strudel*



STEP 1: Preheat oven to 400° F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least ½" of space between each piece to bake evenly.

STEP 2: Place the two baking sheets in the middle of the oven. Bake pastries 35-40 mins. in a conventional oven, 30-35 mins. for convection, or until golden brown*. While they bake, prepare simple syrup by placing ¼ cup of water and ¼ cup of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.

STEP 3: When pastries are done, remove from oven and brush them with simple syrup while they are still hot. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

**Because all ovens vary, check the pastries 5 mins. before the recommended baking time.*

PORTO'S FUN FACT: *The Pastel de Guayaba (Guava Strudel) is one of the most iconic pastries in Cuba.*