**Smokey Cheddar Twists**

* 1 sheet puff pastry, thawed if frozen1 to 2 teaspoons chipotle chili powder or smoked paprika
* 6 ounces sharp cheddar cheese, grated
* 1 large egg + 1 teaspoon water, lightly beaten for egg wash

**INSTRUCTIONS**

* Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.
* Place the puff pastry sheet on the parchment. Sprinkle all over with the chipotle chili powder or the smoked paprika. Cover with the grated cheddar cheese. Lightly press down to press the cheese to the pastry.
* Use a pizza cutter and slice the pastry into 1-inch strips. Take each of those strips and gently twist it from the edges and the center. Twist it four or five times. Don’t worry if there is cheese on the parchment - it will become crispy and delicious!
* Brush the pastry twists with the egg wash. Bake for 20 to 25 minutes, until puffed and golden brown. Remove and serve immediately!