

# Easy Bear Claws

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## Ingredients

- 1 package frozen puff pastry
- 1/3 cup hazelnut spread or cookie butter, plus more for drizzling
- 1/4 cup walnuts, chopped
- 1/2 cup mini chocolate chips
- powdered sugar (optional)



## Directions

1. Thaw the puff pastry according to the package directions. It should be soft enough not to crack when you unfold it, but still cold.
2. While the puff pastry thaws, stir together the hazelnut spread or cookie butter, crushed walnuts, and chocolate chips in a small bowl. Set aside.
3. When the puff pastry is ready, lay it out on your work surface. Cut it into six 3" by 4 1/2" rectangles with a pizza cutter or sharp knife (adjust size for different-sized sheets of pastry).
4. Drop approximately a tablespoon of filling onto one side of each rectangle. Moisten the edges of each rectangle with a pastry brush or your finger and fold them in half, gently pressing the edges together to seal them. Make three or four 1/2" cuts in the long seam to form the toes. Place the bear claws on a lined or greased cookie sheet and refrigerate for at least 15 minutes.
5. Preheat your oven to 400°F.
6. Bake the bear claws for approximately 20 minutes, or until the tops are puffed and light golden brown.
7. When the bear claws have cooled, microwave 1-2 tablespoons of hazelnut spread or cookie butter for 10-15 seconds and drizzle it on top of each claw. Alternatively (or additionally), sprinkle powdered sugar on top. Enjoy within two days.