**Parmesan Cheese Twists**

1 sheet puff pastry, thawed

1 egg

15 mL water

60 mL Parmesan cheese

15 mL chopped fresh parsley

2 mL dried crushed oregano

1. Preheat oven to 400 F.
2. In a small bowl, mix egg and water.
3. In another bowl, mix Parmesan cheese, parsley and oregano.
4. On a lightly floured surface, roll puff pastry into a 14x10 inch rectangle. Cut in half lengthwise.
5. Brush both halves with egg mixture. Top 1 rectangle with cheese mixture.
6. Place remaining rectangle over cheese topped rectangle, egg-side down. Roll gently with rolling pin to seal.
7. Cut crosswise into 28 (1/2 inch) strips (*hint remember to cut in half and so on for even sizing*).
8. Twist strips and place 2 inches apart on a greased cookie sheet, pressing down ends. Brush with egg mixture.
9. Bake for 10 minutes or until golden. Serve warm or at room temperature.