Pumpkin Twists

1 large egg

2 teaspoons water

4 sheets puff pastry

1 cup canned pumpkin

1/2 cup granulated sugar

1 teaspoon pumpkin pie spice

coarse sugar

Glaze

1 cup powdered sugar

1 Tablespoon milk

1 teaspoon vanilla extract

In a small bowl, whisk together egg and water.

In a large bowl, whisk together pumpkin, sugar and pumpkin pie spice.

Lay pastry out flat and spread pumpkin mixture in an even layer among sheets.

Roll the pastry tightly from one end.

Slice down the center along the seam but leave 1" at the top of the pastry connected.

Separate the halves and twist the pieces together, being careful to leave the filling side up.

Shape the pastry into a circle by pulling the two ends together.

Place on silpat lined baking sheets, brush with egg wash and sprinkle with sugar.

Bake 30-35 minutes at 400.

Whisk together powdered sugar, milk and vanilla extract.

Drizzle over warm baked twists.