

GUAVA & CREAM CHEESE TURNOVERS

YIELDS: 12

21-oz./595 g container
guava paste
24.3-oz./688 g container
cheesecake filling
15-oz./425 g package
refrigerated pie crusts
or empanada dough
1 egg, beaten



1. Preheat oven to 375° F/190° C.
2. Cut guava paste into strips weighing about $\frac{1}{2}$ oz./13 g.
3. If using packaged pie crusts, roll each crust to a 12"/30 cm circle.
With bottom side of Turnover Maker, cut 4 rounds of pastry with each roll. Re-roll dough as needed, making 12 circles total.*
4. Place cut rounds on Turnover Maker and wet edges with beaten egg or water.
5. Place 1 tbsp. cheesecake filling and one slice of guava paste in center of Turnover Maker and close, pressing tightly to seal. Open and remove turnover and place on baking sheet lined with Silicone Wonder® Mat.
6. Brush tops of turnovers with beaten egg.
7. Bake 12–15 minutes or until golden brown.

NOTE: You will have extra filling and guava paste leftover.

*If packaged empanada dough is used, defrost dough, and place rounds on Turnover Maker. Fill, seal and bake as above.

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