

# Pineapple Pastry Turnover

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## **Ingredients:**

1 cup	Butter, softened
6 ounces	Cream cheese, softened
2 cups	All-purpose flour
1 jar	Peace Jams Pina Colada Jam or your favorite jam flavor!
Dash	Cinnamon (optional)
1	Egg
1 Tablespoon	Water
Decorating Sugar	

Directions: In large bowl, combine butter and cream cheese. Beat using an electric mixer on medium to high speed until fluffy. Gradually add flour, beating on low speed until combined. Form dough into a ball then cut in half. Cover and refrigerate about 1 to 2 hours. (Dough is super soft and sticky when warm)

In separate bowl, stir the Pina Colada Jam to create softer consistency, add a dash of cinnamon if desired, then set aside. In a separate bowl beat together egg and 1 tablespoon water and set aside.

Preheat oven to 375 degrees F. Line a large cookie sheet with parchment paper. On a floured surface, roll out one of the dough portions to about 1/8 inch thickness. Cut 3 to 3-1/2 inch circles using a cookie cutter or canning lid. Place about 1 teaspoon jam in the center of each circle. Moisten edges of dough with water. Fold dough in half to cover up the jam and press edges together with the tines of a fork. Brush with egg wash and sprinkle with decorating sugar. Place each pastry on the prepared cookie sheet. Bake for 12 to 14 minutes or until golden brown.

Note: This recipe makes lots – you may want to cut it in half.

