

life is delicious
the market



Mini Chocolate Turnovers

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Ingredients

- 1 package frozen puff pastry, thawed
- 1 high quality chocolate bar 3-4 oz
- ¼ cup strawberry or raspberry spread
- ¼ cup confectioners sugar

Preparation

Preheat oven to 400°

Cut each sheet of puff pastry into 9 squares. Put ½ teaspoon fruit spread in the center of each square. Divide chocolate evenly among pastry squares. Brush the edges with water and pinch to seal. Poke a hole on the top of each and bake for 12-15 minutes until golden brown. Dust with confectioners sugar.