

Hot Mushroom Turnovers

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#3 School

INGREDIENTES:

- 3 3-ounce packages cream cheese, softened
- 1 1/2 cups flour
- 1/2 cup plus 3 tablespoons butter, softened 1/2 lb.
- mushrooms, minced
- 1 large onion, minced
- 1 tsp. salt
- 1/4 tsp. thyme
- 1/4 c sour cream
- 1 egg, beaten



Directions:

In medium bowl at medium speed, mix cream cheese, 1 1/2 c flour and 1/2 c butter. Wrap dough, chill 1 hour. In 10 – inch skillet, in 3 T butter, cook mushrooms and onion until tender. Stir in salt, thyme and 2 T flour until blended; stir in sour cream. On floured surface, thinly roll out 1/2 dough with cookie cutter. On 1/2 of each circle, put a tsp. Of mushroom mixture. Brush edges with beaten egg. Fold dough over filling, with fork, press edges together. Place on cookie sheet. Brush turnovers with egg. Cover; chill. Bake at 450 for 12 minutes.