

Lebni Cherry Turnovers

www.strudelandstreusel.com

makes 10 turnovers

1 c. Lebni kefir cheese
1 egg (beaten and split in half)
1/4 c. sugar
1/4 t. cornstarch
1/4 t. vanilla
pinch of salt
1/2 c. dried tart cherries
1 package of 10 (5 x 5 inch) puff pastry sheets

Preheat the oven to 385 degrees Fahrenheit and separate the puff pastry sheets on the countertop to thaw while making the cheese filling.

Combine the cheese, 1/2 egg, sugar, cornstarch, vanilla and salt in a bowl and beat with a hand mixer for about 10 minutes until loose peaks form.

Add 1 T. water to the remaining half egg and mix with a fork and set aside.

Lay four to five tart cherries in the middle of each puff pastry square. Spoon 2 to 3 tablespoons of cheese mixture on top of the cherries and fold into a triangle. Crimp edges with a fork and add a light layer of egg wash to the tops of the turnovers with a silicon brush. Sprinkle with coarse sugar.

Note: When crimping the turnover edges together a bit of cheese may squeeze out, don't fret, they will still bake up nicely.

Bake on a cookie sheet at least an inch apart for 15 to 18 minutes or until quite brown. Puff pastry should be over-baked versus under-baked.

Enjoy with your morning coffee!