



Ingredients

- 1 pkg. (2 sheets) Pepperidge Farm puff pastry sheets
- 16 oz. cherry pie filling
- 5 oz. cream cheese, softened
- 2 tsp. vanilla
- 1/4 cup powdered sugar
- 1 TBSP milk
- 1 egg, whisked
- 1 tsp. water
- coarse white sugar

GLAZE

- 1 cup powdered sugar
 - 1 tsp. vanilla
 - 3 TBSP heavy whipping cream
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PUFF PASTRY CHERRY BOMBS

Instructions

1. (Thaw puff pastry sheets.) Preheat oven to 375 degrees. Spray cupcake tin with non-stick spray.
2. With a handheld mixer, mix cream cheese, vanilla extract, milk and powdered sugar in a mixing bowl until smooth. Set aside.
3. Using a pizza cutter or sharp knife, cut puff pastry sheets to make 12 even rectangles.
4. Add 1 TBSP of cherry filling to each square. Add a tsp. of cream cheese mixture on top of filling, and then an additional TBSP of filling on top of cream cheese mixture.
5. Fold excess puff pastry over cherry filling. Whisk egg and water and brush egg wash on top of each pastry. Sprinkle the top of each turnover with coarse white sugar.
6. Bake 20-25 minutes. until puff pastry is golden brown. Cool.
7. Combine powdered sugar, vanilla and heavy cream to small bowl, whisking until smooth. Drizzle on top of turnovers and allow to set before serving.