

Sweet Potato Turnovers

1 29 ounce can of sweet potato pie filling
1 beaten egg
1/4 cup brown sugar
1 cup mini marshmallows
1 cup cooked couscous

Dust surface and puff pastry sheet with flour, roll out to make about 50% larger.

Put ~1 tablespoon of mixture onto puff pastry squares (~2.5 inches x 2.5 inches).

Fold over pastry and crimp edges with fork. Place on cookie sheet sprayed with cooking spray.

Brush with egg wash if desired (beaten egg with splash of water)

Bake at 400F for about 15 minutes.

Courtesy of Carla Gannon

Where We Live: Third Thursday November 2009

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