



Fresh Baked Fruit Turnovers



Ingredients

| Qty. | Unit | Case Pack | Item # | Brand | Item | Cost Per Unit |
|--------------------|---------------|-----------|--------|------------------------------|-----------------------------|---------------|
| 18 | oz. | 12/2# | 129804 | Lawrence Foods | Cherry EZ Squeeze™ Filling* | |
| 4 | oz. | 12/2# | 146851 | Lawrence Foods | White Rapid Dry Icing | |
| 3 | oz. | 4/8# | 492530 | Packer | White Sanding Sugar | |
| 1 | 10 x 15 Sheet | | | | Puff Pastry Dough | |
| Servings: 6 | | | | Total Ingredient Cost | | |

Note: Any of our EZ Squeeze™ Fillings can be used in this recipe.

Assembly Steps

1. Cut a 10 x 15 sheet of puff pastry dough into six 5 inch squares.
2. Distribute 3 oz. of the Cherry EZ Squeeze™ Filling equally onto the center of each square.
3. Wet edges of dough with water. Fold into a triangle and press down edges.
4. Cut a slit into top of each turnover. Brush with water and sprinkle top with sugar.
5. Bake at 400° until golden brown.
6. String White Rapid Dry Icing over each turnover before serving.

| Segment Sales | | Profit Projection |
|----------------------|---|--------------------------|
| Bakery – Deli | ✓ | Suggested Selling Price: |
| Family – Coffee Shop | ✓ | Serving Cost: |
| Non-Commercial | ✓ | Gross Profit Dollars: |

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