



# Raspberry-Filled Turnovers

## INGREDIENTS

¼ cup Hy-Vee plain cream cheese spread, softened  
2 tbsp Hy-Vee powdered sugar  
2 tbsp Hy-Vee sour cream  
1 tbsp amaretto liqueur  
2 tbsp Hy-Vee 2% reduced-fat milk  
1 (8-oz.) can refrigerated sweet Hawaiian crescents  
3 tbsp canned Solo raspberry cake & pastry filling  
Hy-Vee granulated sugar, if desired; for garnish

## PREPARATION

- 1** Preheat air fryer to 325°. Stir together cream cheese, powdered sugar, sour cream, amaretto, and milk to make a drizzling consistency; cover and refrigerate.
- 2** Unroll crescents onto a lightly floured surface. Pinch perforations together on both sides. Roll dough to a 12 x 9-inch rectangle. Cut into twelve 3-inch squares.
- 3** Spoon ¾ teaspoon raspberry filling in center of each. Fold each in half, forming a triangle. Pinch edges together; use the tines or a fork to press edges together again. Make a small hole in top of each filled triangle using the point of a small sharp knife.
- 4** Spray the tops with nonstick spray. Sprinkle with granulated sugar, if desired. Spray air-fryer basket with nonstick spray. Place filled triangles in a single layer in basket. Air fry 3 to 4 minutes or until golden. Cool 5 minutes. Drizzle with cream cheese mixture just before serving.

## NUTRITION FACTS

Calories: 100  
Total Fat: 5g  
Saturated Fat: 2.5g  
Cholesterol: 5mg

Sodium: 160mg  
Carbohydrates: 11g  
Sugar: 5g  
Protein: 2g