



Berries and Cream Pockets

INGREDIENTS

¼ cup water
1 tbsp Hy-Vee corn starch
¼ cup wild Maine blueberry jam
1 (13.2-oz.) pkg. refrigerated pre-rolled flaky & layered puff pastry sheet
12 tsp Hy-Vee plain cream cheese, divided
1 Hy-Vee large egg white, beaten
1 tbsp turbinado cane sugar

PREPARATION

- 1** Preheat oven to 375°. Line a large rimmed baking pan with parchment paper; set aside. Whisk together water and corn starch in a small saucepan until dissolved. Whisk in blueberry jam. Cook and stir over medium-low heat 7 to 8 minutes or until slightly thickened; transfer to small bowl. Refrigerate 10 minutes or until chilled.
- 2** Unroll puff pastry sheet; cut into 12 (3-inch each) squares. Place 2 teaspoons cream cheese in the center of 6 squares. Spread cream cheese within ½-inch of edges. Top each with 1 tablespoon jam mixture.
- 3** Brush edges of remaining pastry squares with egg white; brush on top of pastry squares with filling, egg white edges down to sandwich. Press edges to seal; crimp with tines of a fork.
- 4** Place filled pastries on prepared baking pan; brush tops with remaining egg white mixture and sprinkle with turbinado sugar. Bake 18 to 20 minutes or until puffed and golden brown. Cool 15 minutes before serving.