

# Pastelitos de Guayaba & Queso

## INGREDIENTS\*

- Half a pound of Pasta de Guayaba (Guava Paste)
- 8 oz. of Queso Fresco (Mild White Cheese)
- 35 oz. (36 rounds) of Tapas Para Empanadas - Hojaldradas Para Horno (Puff Pastry Dough for Turnovers)
- 1 cup water
- 2 eggs (egg wash)
- Brown or raw sugar to taste

*\*all of these items can be found at any Latin food market*

## DIRECTIONS

- 1) Preheat the oven to 390
- 2) Cut all 36 rounds of empanada dough rounds into halves
- 3) Slice the guava paste into small cubes
- 4) Cut up the queso fresco into small cubes
- 5) Place one guava cube and one queso cube into dough
- 6) Seal along the edges with water; press to secure
- 7) Press the edges all around with a fork
- 8) Brush lightly with egg wash
- 9) Place on greased cookie sheet
- 10) Bake for 15-20 mins. or until crispy and golden brown
- 11) Dust with brown or raw sugar to taste
- 12) Enjoy!