



Dr. Oetker Canada Ltd.

Lemon Cheesecake Dessert Pockets

Cream cheese and Dr. Oetker's Lemon Pie Filling make a delicious filling for these sweet filled mini pastry pockets that are accented with cinnamon sugar.

20 servings  Easy  up to 30 Min.



Ingredients:

Lemon Cheesecake Dessert Pockets:

- 1 package Dr. Oetker Lemon Pie Filling
- 4 oz cream cheese, softened brick-style plain
- 1 package Shirriff Pie Crust Mix
- 1 egg
- 2 packages Dr. Oetker Vanilla Sugar
- 0.5 tsp cinnamon ground

Lemon Cheesecake Dessert Pockets:

- 1 Preheat oven to 350°F (180°C).
- 2 Prepare pie filling as per package directions. While still hot, whisk in cream cheese until smooth. Refrigerate for 25 minutes.
- 3 Meanwhile, prepare pie crust mix according to package directions. Roll out dough into 15-inch (38 cm) round, about 1/8-inch (5 mm) thick. Using 3-inch (8 cm) round cookie cutter, cut out 20 rounds.
- 4 Spoon 1 tsp (5 mL) filling into centre of each round. Whisk egg with 1 tbsp water. Brush egg wash along edge of half of each round; fold over filling. Use tines of fork to seal edges. Brush tops lightly with remaining egg wash.
- 5 Bake on parchment paper-lined baking tray for 15 to 20 minutes or until golden brown. Let cool completely.
- 6 Meanwhile, whisk together vanilla sugar and cinnamon. Dust each pastry pocket with cinnamon sugar.



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