



Recipes

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Strawberries & Chocolate Crème Cookie Handpie Dessert

Prep Time: 8 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

12 each 6" Pressed Mazina™ Tortillas (08042) , warm
2 cups Crushed Double Filled Chocolate Sandwich
Cookies
2 cups Frozen Sweetened Sliced Strawberries , thawed
and drained
Egg Wash , as needed
Powdered Sugar , as needed
Chocolate Whipped Cream , as needed

Directions:

1. To Make Handpies: Place 2 tablespoons crushed cookies and 2 tablespoons strawberry slices on one half warm tortilla. Brush outside edges of tortilla with egg wash, fold in half to close and use fork to crimp edges closed. Fry in 350°F deep fryer for 1½ to 2 minutes or until golden and flaky. Remove from fryer, drain and dust with powdered sugar.
2. Cut empanada in half with serrated knife and plate with chocolate whipped cream for dipping and garnish with 1 chocolate sandwich cookie.
3. Serve dessert