



Recipes

MISSIONFOODSERVICE.COM

Peanut Butter & Chocolate Turnovers

Serves 18

Ingredients:

12 oz. Cream Cheese
8 oz. Chunky Peanut Butter
3 oz. Honey
1 Tbsp. Flour
5 oz. Chocolate Chips
4 oz. Shortbread Cookies , crumbled
18 Mission® 6" Stretched Style Flour Tortillas (10300)
2 Tbsp. Cold Water
2 Tbsp. Corn Starch
Confectioners Sugar

Directions:

1. Whip together the cream cheese, peanut butter, honey and flour.
2. When well blended, fold in the chocolate chips and shortbread crumbs.
3. Place 1 3/4 ounces of the filling onto one half of the Mission® flour tortilla and fold over into a half moon shape.
4. Combine the cold water and corn starch to form a slurry. Apply the slurry to the inner edge of the tortilla to seal and prevent it from opening during frying.
5. Deep fry chimichangas at 360° F for about 1½ minutes or until golden brown. Dust with confectioner's sugar.