

Bourekas by Sara Brest

Ingredients: Puff Pastry dough by Pepperidge Farms

Cheese Filling: Cream cheese, grated cheddar cheese, feta cheese and 1 egg. Mix it together.

- Cut dough sheet into 9 pieces (or 18 pieces for appetizers)
- Mix together 4 oz of the feta cheese, full package of “1/3 less fat” cream cheese container (8oz) and shredded mozzarella or cheddar cheese and 1 egg.

Potato Filling: Mix mashed potato and fried onion

Spinach Filling: Mix frozen chopped spinach with feta cheese and 1 egg

- Cut dough sheet into 9 pieces (or 18 pieces for appetizers)
- Mix 1 pkg of frozen chopped spinach, 1 egg and _ pkg of feta cheese (4 oz)
- Using 2 spoons, place a spoonful on each square. Close in triangle or any desired shape.
- Close with fork. Make impressions against three sides of the boureka.

Move bourekas to cooking sheet

Apply egg wash to the bourekas.

Sprinkle with sesame seeds

Bake at 350 degrees until golden brown. (approximately 25-30 minutes)

If freezing bourekas, freeze before baking. It is best to bake right before serving. No thawing is necessary.