

## Hot Mushroom Turnovers

8 oz. package cream cheese, softened  
1 1/2 cups all purpose flour plus 2 tablespoons divided  
1/2 C butter plus 3 tablespoons, divided and softened  
1/2 pound mushrooms, minced  
1 large onion, minced  
1/4 C sour cream  
1 t. salt  
1/4 t. thyme leaves  
1 egg, beaten

About 2 hours before serving: In a large bowl with mixer at medium speed, beat cream cheese, 1 1/2 C flour and 1/2 C butter until smooth; shape into a ball; wrap; refrigerate 1 hour (or more). Meanwhile, in a 10-inch skillet over medium heat, in 3 T of hot butter, cook mushrooms and onion until tender, stirring occasionally. Stir in sour cream, salt, thyme, and 2 T flour; set aside. With floured 2 3/4 inch round cookie cutter (or a glass that size), cut out as many circles as possible. Repeat. Preheat oven to 450 degrees. Onto 1/2 of each dough circle, place a teaspoon of mushroom mixture. Brush edges of circles with some egg (use an artist's paint brush); fold the dough over filling. With a fork, firmly press edges together to seal.; prick tops. Place turnovers on un-greased cookie sheet; brush with remaining egg. Bake 12-14 (a few minutes longer, if frozen) minutes until golden. I usually freeze them on waxed paper on a cookie sheet, store in plastic bags, and then bake them frozen as needed. I have found that there is enough filling for two recipes of the dough, so I usually double that. One recipe makes about 3 1/2 dozen—so you would get about 7 dozen. They keep very well in the freezer.