

Melanie Griffith's Macadamia, Chocolate Chip and Peanut Butter Mini-Turnovers

Ingredients:

2 cups smooth peanut butter (at room temperature)

1/2 cup milk chocolate chips

1 cup toasted and chopped macadamia nuts

2 sheets (one 17 1/4 ounce package) frozen puff pastry, thawed according to the package directions

1 egg, lightly beaten

Confectioners' sugar for garnish (optional)

Mint sprigs for garnish (optional)

Vanilla ice cream as an accompaniment

Directions:

Heat oven to 425 degrees F. If the turnovers are frozen, preheat oven to 475 degrees F.

In a bowl, stir together the peanut butter, chocolate chips and macadamia nuts until well-combined.

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Directions:

Work with one sheet of puff pastry at a time. Lightly flour a work surface. Lay one sheet of puff pastry on the surface and gently roll it out in all directions to thin it slightly. With a sharp knife, cut the sheet into quarters, then cut each quarter into quarters, making 16 pieces total.

Center one teaspoon of filling on each piece of pastry. Fold the pastry on the diagonal to form a triangle.

Press the open edges of the pastry closed. (At this point the turnovers can be frozen. Arrange in layers, separated by sheets of wax paper, in a freezer container.) Brush the top of the turnover with the beaten egg and place on a baking sheet.

Make more mini-turnovers with the remaining ingredients in the same manner and brush with the beaten egg.

Bake for 15 minutes. If the turnovers are frozen, preheat the oven to 475 degrees F. Bake the pastries on the baking sheet for 5 minutes. Lower the heat to 400 degrees F and continue to bake for 15 minutes.

Serve at once with the ice cream, dusted with confectioners' sugar and garnished with a mint sprig. Makes 32 mini-turnovers.