



Category (Dessert)

Mincemeat Foldovers

Submitted by (Mary Nelson)

<p><u>Recipe</u></p> <p>Dough: 2 cups flour 1/4 cup sugar 1/8 tsp. salt 1 8 oz. package cream cheese 1 cup butter 1 cup prepared mincemeat</p> <p>Glaze: 1 cup powdered sugar 1 Tbsp. rum flavoring 2 tsp. light corn syrup</p> <p>Dough: In a large bowl mix flour, sugar and salt. Cut in cream cheese and butter until mixture resembles cornmeal. With hands work dough until it holds together. Divide dough into 4 balls, wrap each in waxed paper. Refrigerate 2-4 hours until firm. Preheat oven to 350 degrees. Work with 1/4 of dough at a time. Keep remaining refrigerated. On a lightly floured surface, roll into 10 inch circle. With 3 inch round cookie cutter, cut into circles. Place 1/2 tsp. of mincemeat in center of each circle. Moisten edge of dough and fold over mincemeat. Seal edge by pressing with tines of fork dipped in flour. Bake on cookie sheet 20-25 minutes or until golden brown. Remove to wire racks. When cool, drizzle with glaze.</p> <p>Glaze: In small bowl, mix glaze ingredients until smooth. Makes 4 dozen</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p> <hr/> <p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p> <hr/> <p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>
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