

Pastelito de Guayaba

From David Nuno

Ingredients:

- 1 pkg. Pepperidge GOYA pastry disks
- 1 bar guava paste
- 1 pkg. Cream cheese
- Egg whites

Instructions:

1- Preheat oven to 400 degrees.

2- Place pastry disks on baking sheet

3- Cut guava into 1/4 inch slices and place on the pastry disc.

4- Cut cream cheese into 1/4 inch slices and place on the pastry disc next to guava.

5- Place an additional disc on top of those on the baking sheet.

6- Pinch the edges and fold to make a sealed pastry and brush with egg wash.

7- Bake for 15 minutes