

# CAP'N CRUNCH® CRUNCH BERRIES® Raspberry Cheesecake Turnover



## Ingredients

- As needed Fry Shortening to fill fryers
- 1 turnover CAP'N CRUNCH® CRUNCH BERRIES® COATED CHEESECAKE TURNOVER
- As needed Powdered sugar
- 1 turnover FILLED CAP'N CRUNCH® CRUNCH BERRIES® CHEESECAKE TURNOVER, FILLING PROCEDURE
- 1 slice White Bread
- 1 1/2 tsp (0.3 oz wt) CREAM CHEESE FILLING
- 1 tsp (0.25 oz wt) Raspberry Cake & Pastry Filling
- As needed EGG WASH (FOR FILLING AND BREADING)
- 1 1/2 cup (12 oz wt) CREAM CHEESE FILLING
- 8 ounces Cream Cheese
- 1/2 tsp Lemon Zest
- 1 tsp Lemon Juice
- 2 Tbsps Heavy Cream
- 2 tsps Vanilla Extract
- 3/4 cup Powdered Sugar
- 1 turnover CAP'N CRUNCH® CRUNCH BERRIES® COATED CHEESECAKE TURNOVER, BREADING PROCEDURE
- 1 piece FILLED CAP'N CRUNCH® CRUNCH BERRIES® CHEESECAKE TURNOVER
- As needed EGG WASH (FOR FILLING AND BREADING)
- As needed Cap'n Crunch's Crunch Berries®



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

1  
turnover/tasting  
size

## Made with



Cap'n Crunch's Crunch Berries®

- Approx. 1 1/2 cups (7 oz) EGG WASH (FOR FILLING AND BREADING)
- 3 each Eggs, whole
- 1/4 cup Milk, whole

## How to make it

1. Preheat fryer to 350°F. Place the turnovers in a single layer on the bottom of the fryer basket. Place another basket on top, and fry for 40 seconds, or until golden.
2. Drain excess oil on a paper food tray, and allow to sit for approximately 20 seconds to allow to crisp up. Lightly sprinkle with powdered sugar before serving.

### [title]FILLED CAP'N CRUNCH® CRUNCH BERRIES® CHEESECAKE TURNOVER, FILLING PROCEDURE

4. Cut all of the crusts off of the white bread. Using a rolling pin, roll out the bread to create a large, flat square.
5. Spoon 1 1/2 tsp of CREAM CHEESE FILLING in the center of each rolled out slice. Using the back of a teaspoon, make a small well in the CREAM CHEESE FILLING then fill it with 1 tsp of the raspberry filling.
6. Lightly brush the edges of the bread with egg wash. Carefully fold one corner to the opposite corner to create a triangular turnover.
7. Using your fingertips, gently crimp the edges of the turnover to create a seal.
8. Combine all ingredients in a mixer or mixing bowl, and blend until smooth. Label, date, and store in the refrigerator until needed.

### [title]CREAM CHEESE FILLING

10. Combine all ingredients in a mixer or mixing bowl, and blend until smooth. Label, date, and store in the refrigerator until needed.

### [title]CAP'N CRUNCH® CRUNCH BERRIES® COATED CHEESECAKE TURNOVER, BREADING PROCEDURE

12. Set up coating station by pouring the egg wash and crushed CAP'N CRUNCH®CRUNCH BERRIES® cereal into wide shallow pans.
13. Dip each filled cheesecake turnover in the egg wash, then immediately coat in the crushed cereal. Lay out on a sheet tray, in a single layer.
14. Label, date, and freeze until needed.

[title]EGG WASH (FOR FILLING AND BREADING)

16. Whisk together eggs and milk. Pour into a shallow pan, and keep refrigerated until needed.