

# Mushroom Pastry Puffs

written by The Recipe Exchange | September 29, 2021

## **Ingredients**

3 cups all-purpose flour  
1 cup sour cream  
1/2 lb. margarine  
2 Tbls. margarine  
1 lb. fresh mushrooms – minced  
1 lrg. onion – minced  
1 cup grated cheese  
salt and pepper – to taste  
1 egg yolk  
caraway seeds

## **Directions**

Pour flour on cutting board. Add margarine and sour cream. Cut the mixture with a wide knife until it becomes thick dough. Do not touch with hands. Refrigerate the dough overnight.

Sauté mushrooms and onion in margarine until soft. Cool, then place them into a bowl and add grated cheese, salt, and pepper. Mix well.

Take the dough out of the refrigerator. Roll it out to a thickness of about 1/8". Cut the dough into 4" squares. Fold each of the squares diagonally until there is a crease in the dough. Unfold and lay flat.

Spoon 1 Tbls. of filling on half of each square. Fold the square diagonally along the crease, making sure the filling does not fall out. Pinch the sides until there are no gaps in the dough. Repeat until all of your dough and mixture has been used.

Put the triangles on a baking pan. Beat the egg yolk in a bowl with a hand mixer. Brush the top of the triangles with the beaten egg yolk. Sprinkle the top of the triangles with caraway seeds.

Bake in 350 degree oven for 20 minutes, or until golden brown.