

Pasteles -Argentinean Caramel Filled Crescents

Servings: 12

"Argentinean caramel filled crescents. A sweet treat that's worth the effort."

Ingredients:

- 1 - 9" inch pre-made refrigerated pie crust
- 12 individually wrapped caramels, unwrapped
- 1/4 cup flaked coconut
- 1 egg
- 1 tablespoon water



Directions:

1. Preheat oven to 400 degrees F. Grease cookie sheet.
2. In a small saucepan, combine the caramels and milk over low heat, stirring constantly. Stir in the coconut, remove from heat, and allow them to cool.
3. On a lightly floured surface, unroll pie dough. Cut out circles with a 3 inch round cookie cutter. Beat the egg and 1 tablespoon of water together in a cup. Moisten the edge of the cookie round with the egg mixture, and place 1/2 teaspoon of the caramel mixture in the center. Fold the circle over in half and press the edges with a fork to seal.
4. Place the cookies onto the prepared baking sheet and brush the tops with the egg mixture. With a knife cut three slits across the top of each cookie. Bake 15 to 20 minutes, until golden brown. Remove cookies to wire racks to cool. Store pastries at room temperature.