

CopyCat Arby's Chocolate Turnovers

Ingredients

1 sheet puff pastry
10 ounces chocolate
3 tablespoons heavy cream
1 egg
1 tablespoon water

Directions

Preheat oven to 350 degrees.

Melt the chocolate in a double boiler until it is completely melted.

Add 3 tablespoons of heavy cream and stir in the heavy cream.

Prepare the egg wash by beating together the egg with 1 tablespoon of water.

Roll out the puff pastry into a large square. Cut the square into 4 pieces.

Place about a tablespoon of chocolate into the squares, be careful not to add too much chocolate, you do not want it to come out.

Brush 2 edges of each square with the egg wash.

Fold the squares into triangles and press to seal the edges.

Place the turnovers on a baking sheet.

Bake at 350 degrees for 15 to 20 minutes. The turnovers should start to turn a pale tan when they are ready.

Remove the turnovers from the oven and drizzle some of the remaining chocolate over them.

You may need to warm the chocolate in the double boiler to make it liquid enough to drizzle.