

## SPANAKOPITA

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**Directions** Needed on hand for baking: 2 teaspoons melted butter for each pastry. Thaw pastries in refrigerator or bake straight from freezer. Preheat oven to 400°F/200°C. Remove as many pastries as desired from the freezer. Remove plastic wrap. Place pastries on a greased baking sheet. Brush each pastry with 2 teaspoons melted butter. Bake for 17 to 19 minutes if frozen, 14 to 16 minutes if thawed.

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