

Apple Turnover

Prep: 10mins **Cook:** 20mins **Serves:** 8

Ingredients

- 4 Granny Smith apples, peeled, cored, chopped or sliced into small pieces
- 1 Tsp cinnamon (optional)
- 2 Tbsp fresh lemon juice
- 4 Tbsp of sugar
- 1 box of puff pastry (16 to 18 oz pkg) cut into 5" x 5" (12.5 cm x 12.5 cm) squares
- 1 egg white
- Icing sugar for decoration
- Fresh whipped cream

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Method

1. Pre-heat oven 400°F (200°C) and line a baking tray with baking paper.
2. Place the apples, lemon juice, cinnamon (if using) and sugar in a pot over medium heat and cover with a lid.
3. Toss to turn a few times, but only steam them for a few minutes, just to soften them a little. Remove from heat and allow to cool.
4. On one piece of puff pastry, put about 2 tablespoonfuls of apple filling. (Tip: if you have two sheets of puff pastry, keep the one you're not working with in the fridge as it's more difficult to work with when it gets warm.) Imagine that there is a line diagonally across the pastry and keep the filling on one triangle of the square.
5. Wet two edges of the puff pastry with your finger dipped in water. Then fold the empty corner of the pastry over the apples and seal the edges with a fork. With a knife, make a small slit or two in the top of the pastry.
6. Repeat with the rest of the apples and pastry, and place on the baking tray. Brush with a very slightly beaten egg white (do not let it get frothy, just to make it easier to brush).
7. Bake for approximately 20-25 mins. until golden brown.
8. Sprinkle with icing sugar
9. Allow to cool if filling with fresh cream or the cream will melt. Slice the top part of the pastry open, without cutting the top off completely.
10. Fill with freshly whipped cream.