

Apple Turnovers

Ingredients

- 2 Granny Smith Apples (peeled and chopped)
- 1/4 c Brown Sugar
- 1 t Cinnamon
- 1/2 t Nutmeg
- 2 Puff Pastry Sheets (thawed)
- 1 Egg
- 1 T Water
- 2 T Turbinado Sugar

Instructions

- 1.Preheat oven to 425 degrees. Line a baking sheet with parchment paper and set aside. In a small bowl, add the egg and water whisk together and set aside.
- 2.Peel, core, and dice apples into \hat{A} 1/2" cubes. In a bowl, add apples, brown sugar, cinnamon, and nutmeg. Toss to coat and set aside.
- 3.On a lightly floured surface, roll out one puff pastry sheet to approximately a 12 inch square. Cut the sheet into four squares.
- 4.Spoon \hat{A} 1/4 cup of apple filling onto half of each square, avoiding \hat{A} 1/2 an inch around the edges. Fold the opposite corner of each puff pastry over to cover filling. This will form a triangle. Transfer to baking sheet. Repeat with the rest of the squares and continue with the next puff pastry

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sheet.

5. Press the edges with a fork to seal each pastry.

Cut a small vent into the tops of each turnover.

Brush the tops of each turnover with egg wash.

Sprinkle each turnover with turbinado sugar.

6. Bake for 19-22 minutes, or until turnovers are golden brown. Transfer to a wire rack to cool completely. Serve while still warm.