

Apple Turnovers



Ingredients

- 4 sheets ready-rolled puff pastry, partially thawed
- 2 cups cooked apple
- 1/4 cup raw sugar
- 1 teaspoon cinnamon
- 1 tablespoon milk
- Icing sugar, to serve

Method

Step 1

Preheat oven to 200°C. Line 2 baking trays with baking paper. Cut each piece of puff pastry into quarters.

Step 2

Combine apple, 1 tablespoon of sugar and 1 teaspoon of cinnamon in a bowl. Stir gently to combine.

Step 3

Spoon 1/4 cup of apple mixture over 1 half of each pastry piece, leaving a 1cm border.

Step 4

Fold pastry over the filling to enclose. Using a fork, press the edges of the pastry together to seal.

Step 5

Place the turnovers onto the prepared trays.

Step 6

Brush turnover tops with milk and sprinkle with remaining sugar.

Step 7

Bake for 12-15 minutes or until the pastry is puffed and golden.

Step 8

Transfer to a wire rack. Stand for 5 minutes. Dust with icing sugar to serve..