

# Apple Turnovers

Makes 12 tarts about 3 1/2"

## Ingredients

- 3 large Granny Smith apples, peeled, cored and cut in 1/2" cubes, about 4 cups diced
- 1 tablespoon fresh lemon juice
- 2 tablespoons unsalted butter
- 1/4 cup plus 2 tablespoons brown sugar
- 1 pound puff pastry, preferably homemade, or a batch of standard pastry dough
- 1 egg, beaten
- 1 tablespoon sugar

## Cooking Instructions

Preheat oven to 375F.

In a medium bowl, toss the apples in the lemon juice.

In a large sauté pan, over medium heat, melt the butter and add the apples and brown sugar, stirring to coat the apples with the sugar and butter.

In about 5 minutes the apples will turn soft; it will take another 15 – 20 minutes for them to turn golden. You will need to turn them every so often to colour them evenly — be gentle, you want nice cubes of apples, not applesauce. The apples will reduce to about half their original size. Taste the apples; if you want your filling sweeter, add a touch more sugar. If you prefer it more tart, add a bit of lemon juice. Cool the apples completely before using.

On a floured work surface roll out the pastry to about 1/4" inch. Using a round cookie cutter about 3 1/2" to 4" diameter, cut the pastry into 12 rounds.

Add to the center of each portion of pastry a generous spoonful of cooled apples. Brush the pastry's edge with a bit of beaten egg and fold over the dough to create a half circle. Seal the edges, gently with your fingers, then with the tines of a fork. Repeat with the remaining pastry.

Cover with plastic wrap and chill until firm, about 30 minutes.

Remove the plastic wrap and brush the pastry lightly with the beaten egg and sprinkle with a bit of sugar. Using a sharp knife, score the top of the pastry to create air vents.

Place the apple turnovers on a parchment lined baking sheet and bake for about 15 -20 minutes, turning the pan once during baking, until the pastry is golden.

These pastries are delicious served at room temperature, but even better served warm with vanilla ice cream.