

Apple turnovers



-0:10 Prep -0:25 Cook -4 Servings -Capable cooks

Ingredients

- 4 sheets ready-rolled puff pastry, partially thawed
- 2 cups canned pie apple
- 1/2 cup raw sugar
- 2 tablespoons maple syrup or honey
- 1 tablespoon milk
- Whipped cream, to serve

Method

Step 1

Preheat oven to 200°C. Line 2 baking trays with baking paper. Using a plate as a guide, cut two 14cm rounds from each pastry sheet.

Step 2

Combine apple and 1/4 cup sugar in a bowl. Stir gently to combine. Spoon 1/4 cup of apple mixture over 1 half of each pastry round, leaving a 1cm border. Drizzle each with 1 teaspoon of maple syrup or honey. Fold pastry over filling to enclose. Using a fork, press edge to seal. Place turnovers on prepared trays.

Step 3

Brush turnover tops with milk. Sprinkle with remaining sugar. Bake for 10 minutes. Swap trays around in oven. Bake for a further 10 minutes or until pastry is puffed and golden. Transfer to a wire rack. Stand for 5 minutes. Serve warm with cream.