

Simple Apple Turnovers with Puff Pastry and Cinnamon Sugar

are everything you want in a homemade dessert-quick, easy, and bursting with fall flavor.



OVEN
400°F

TIME
30 min

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INGREDIENTS

- 1 sheet frozen puff pastry, thawed
- 2 medium apples (peeled, cored, and diced)
- 2 tbsp granulated sugar
- 1 tsp ground cinnamon
- 1 tbsp butter
- 1 tsp lemon juice (optional, to brighten flavor)
- 1 egg, beaten (for egg wash)
- Powdered sugar (for dusting, optional)

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
- 2.** Cook the Apples: In a skillet over medium heat, melt the butter. Add diced apples, sugar, cinnamon, and lemon juice. Cook for 5-7 minutes, stirring occasionally, until the apples are softened but not mushy. Let cool slightly.
- 3.** Prepare the Puff Pastry: Lightly flour your surface and gently roll out the puff pastry to smooth creases. Cut into 4 to 6 squares, depending on your desired size.
- 4.** Fill and Fold: Place a spoonful of the cooled apple mixture in the center of each square. Fold into a triangle or rectangle. Press the edges with a fork to seal.
- 5.** Apply Egg Wash: Brush the tops with the beaten egg to help them bake golden and glossy.
- 6.** Bake: Arrange pastries on your baking sheet and bake for 15-20 minutes, or until puffed and golden brown.
- 7.** Cool and Serve: Let cool slightly before dusting with powdered sugar. Enjoy warm, room temperature, or chilled!

TIPS FOR SUCCESS

- Cool the filling before assembling to prevent soggy pastry.
- Don't overfill -a little goes a long way and keeps the pastries sealed.
- Score the tops with a small knife for venting and pretty presentation.
- Double the batch -they freeze beautifully before or after baking.

