

Flaky Homemade Cherry Turnovers: Easy Puff Pastry Recipe with Glaze

If there is one pastry that immediately transports me to a cozy, nostalgic place, it's the



OVEN
400°F

TIME
30 min

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INGREDIENTS

Swaps and Notes:

Filling Alternatives: Don't love cherry? You can easily swap the filling for apple, blueberry, or even raspberries. Just remember that thicker fillings work better than very liquid ones.

Dough Swap: While puff pastry is king here, you can use refrigerated crescent roll dough for a slightly less flaky, more bread-like turnover, but you'll need to watch the baking time closely.

Dairy-Free: Use your favorite dairy-free milk (almond, oat, etc.) for both the egg wash and the glaze. Most puff pastry is already naturally vegan, but always check the label.

Extra Spice: Stir a pinch of cinnamon or a dash of almond extract into your cherry filling before folding to add a wonderful layer of complexity.

Step-by-Step Directions:

1. Prep and Preheat:
2. Prepare the Dough:
3. Fill the Pastry:
4. Fold and Seal:
5. Apply the Egg Wash:
6. Bake:
7. Glaze and Serve:

Tips for Success:

Keep the Pastry Cold: Puff pastry is all about the layers of butter. If it gets too warm, the butter melts, and your turnovers won't puff properly. Work

quickly, and if your kitchen is warm, you can pop the sealed turnovers back into the fridge for 10 minutes before the egg wash and baking.

The Perfect Seal is Crucial: Use a fork to press the edges firmly. Any small gap will allow the filling to leak out.

Don't Skimp on the Egg Wash: This is what gives your turnover its rich color and professional look.

Serving Suggestions and Pairings:

For Breakfast/Brunch: Serve alongside fresh fruit and a strong cup of coffee.

Dessert: A small scoop of vanilla bean ice cream or a dollop of whipped cream turns this pastry into an elegant dessert.

Savory Balance: If you're using this as part of a larger brunch, a salty, savory counterpoint is wonderful. Consider making a batch of Easy Cheesy Chicken Sliders with Marinara Garlic Butter or perhaps a Baked Brie Appetizer for an effortless starter.

Nutritional Information (Per Serving):

Storage and Leftover Tips:

At Room Temperature: Cooled turnovers can be stored in an airtight container at room temperature for up to 2 days.

Refrigerated: They can last up to 4 days in the fridge, but the pastry will soften.

Reheating: To bring back that lovely crispness, reheat the turnovers in a toaster oven or regular oven at 350°F for 5-10 minutes. Avoid the microwave, as it will make them soggy.

Freezing Unbaked: You can prepare the turnovers right up to the egg wash step, then place them on a baking sheet and freeze until solid. Transfer them to a freezer-safe bag. When ready to bake, brush with egg wash and bake straight from frozen (they will need an extra 5-10 minutes of bake time).

More Recipes You Will Love:

[The Best Peanut Butter Brownies I've Ever Made \(And I've Made a Lot\)](#)

[This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#)

Final Thoughts:

DIRECTIONS

- 1. Prep and Preheat:** Set your oven to preheat at 400°F (200°C). This high heat is essential for getting the puff pastry to properly "puff." Line a large baking sheet with parchment paper for easy cleanup and to prevent sticking.
- 2. Prepare the Dough:** Let your puff pastry sheets thaw according to the package directions (usually about 30-40 minutes). Gently roll them out on a lightly floured counter. Slice each pastry sheet into 4 squares for a total of 8 turnovers.
- 3. Fill the Pastry:** Drop a spoonful or two (about 2 tablespoons) of cherry filling right in the center of each square. The key here is not to overfill. If you add too much, the filling will bubble out and make sealing the edges impossible.
- 4. Fold and Seal:** Fold each square over diagonally to form a triangle. Use your fingers to gently press the edges together, then use a fork to crimp and firmly seal the edges. This is your insurance policy to keep all that cherry goodness inside. Cut two small slits on the top of each turnover to allow steam to escape.
- 5. Apply the Egg Wash:** Whisk the egg and tablespoon of milk together for your egg wash. Brush this mixture over the top and edges of each turnover. This gives them that irresistible golden, shiny, bakery finish.
- 6. Bake:** Arrange the turnovers on your parchment-lined baking sheet, making sure they have a little space between them. Slide the baking sheet into your hot oven and bake for 15-20 minutes, until the turnovers are perfectly puffed and a deep golden brown.
- 7. Glaze and Serve:** While they bake, stir together the powdered sugar, vanilla extract, and 2-3 tablespoons

of milk in a small bowl to make a smooth glaze. Start with 2 tablespoons of milk and add the third only if you need a thinner, drizzling consistency. Once the turnovers have baked, let them cool on a wire rack for about 10 minutes (so the glaze doesn't melt off). Drizzle the glaze generously over the tops and enjoy warm!

8. **Tips for Success: Keep the Pastry Cold:** Puff pastry is all about the layers of butter. If it gets too warm, the butter melts, and your turnovers won't puff properly. Work quickly, and if your kitchen is warm, you can pop the sealed turnovers back into the fridge for 10 minutes before the egg wash and baking.
9. **The : Perfect Seal is Crucial:** Use a fork to press the edges firmly. Any small gap will allow the filling to leak out.
10. **Don't : Skimp on the Egg Wash:** This is what gives your turnover its rich color and professional look.
11. **Serving Suggestions and Pairings:** These cherry turnovers are perfect on their own, but if you want to elevate the experience, try these pairings:
12. **For : Breakfast/Brunch:** Serve alongside fresh fruit and a strong cup of coffee.
13. **Dessert:** A small scoop of vanilla bean ice cream or a dollop of whipped cream turns this pastry into an elegant dessert.
14. **Savory : Balance:** If you're using this as part of a larger brunch, a salty, savory counterpoint is wonderful. Consider making a batch of Easy Cheesy Chicken Sliders with Marinara Garlic Butter or perhaps a Baked Brie Appetizer for an effortless starter.
15. **Nutritional Information (Per Serving):** The following is an estimate and will vary based on the specific brands of puff pastry and pie filling used.
16. **Export to :** Sheets
17. **Storage and Leftover Tips: At Room Temperature:** Cooled turnovers can be stored in an airtight container at room temperature for up to 2 days.
18. **Refrigerated:** They can last up to 4 days in the fridge, but the pastry will soften.
19. **Reheating:** To bring back that lovely crispness, reheat the turnovers in a toaster oven or regular oven at 350°F for 5-10 minutes. Avoid the microwave, as it will make them soggy.
20. **Freezing : Unbaked:** You can prepare the turnovers right up to the egg wash step, then place them on a baking sheet and freeze until solid. Transfer them to a freezer-safe bag. When ready to bake, brush with egg wash and bake straight from frozen (they will need an extra 5-10 minutes of bake time).
21. **More Recipes You Will Love:** If you enjoyed the simple comfort of these turnovers, you'll love these other easy, satisfying sweet treats and snacks:
22. **The : Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)**
23. **This : Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas**
24. **Final Thoughts:** There's a reason classics endure. The Cherry Turnover is a simple masterpiece of texture and

flavor, and now you have the easiest way to make it happen in your kitchen. This recipe proves that you don't need a pastry degree to enjoy incredible, flaky, homemade goodness. I hope you give this a try and make it your new go-to.

25. What fruit filling would you try next in this turnover recipe? Let me know in the comments below! And don't forget to follow Chef Maniac for more easy, crowd-pleasing recipes from my kitchen to yours.

SWAPS & NOTES

Puff Pastry 1 package (2 sheets) Thawed according to package instructions.

Crucial for that signature flaky texture.

Cherry Pie Filling 1 cup Fresh or canned.

If using canned, look for a high-quality brand.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/flaky-homemade-cherry-turnovers-easy-puff-pastry-recipe-with-glaze/>