

Apple Cinnamon Turnovers

Ingredients:

- 60g butter, chopped
- 3 large apples, peeled and chopped
- 1 tablespoon lemon juice
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- 3 sheets puff pastry, thawed
- 1 egg, beaten
- ¼ cup caster sugar
- ½ teaspoon cinnamon, extra



What to do:

- 1) Preheat oven to 210-220c.
- 2) Heat butter in a large pan and cook apples, stirring, until beginning to soften.
- 3) Add juice, brown sugar and spices.
- 4) Cook stirring until apples are tender, cool.
- 5) Cut pastry sheets into 4 squares each, then into triangles.
- 6) Place a rounded teaspoon of apple filling on one half of each triangle.
- 7) Fold pastry over filling and press edges together with finger tips, then with a fork to seal.
- 8) Place turnovers on greased oven trays brush with egg.
- 9) Bake in oven for about 25mins until browned.
- 10) While turnovers are hot, roll in combined sugar and cinnamon.