

Apple Turnovers

These classic apple turnovers have a delicious homemade filling that's baked inside flaky puff pastry triangles. If you do not wish to make the glaze, you can brush beaten egg over the top of each turnover, and sprinkle with white sugar before baking.

Prep Time:

30 mins

Cook Time:

25 mins

Total Time:

55 mins

Ingredients

- 2 tablespoons lemon juice
- 4 cups water
- 4 Granny Smith apples - peeled, cored and sliced
- 2 tablespoons butter
- 1 cup brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon cornstarch
- 1 tablespoon water
- 1 (17.25 ounce) package frozen puff pastry sheets, thawed
- 1 cup confectioners' sugar
- 1 tablespoon milk
- 1 teaspoon vanilla extract

Directions

1. Combine the lemon and 4 cups water in a large bowl. Place the sliced apples in the water to keep them from browning.
2. Melt butter in a large skillet over medium heat. Drain water from apples, and place them into the hot skillet. Cook and stir for about 2 minutes.
3. Add brown sugar, and cinnamon, and cook, stirring, for 2 more minutes.
4. Stir together cornstarch and 1 tablespoon water. Pour into the skillet, and mix well. Cook for another minute or until sauce has thickened. Remove from heat to cool slightly.
5. Preheat the oven to 400 degrees F (200 degrees C).
6. Unfold puff pastry sheets, and repair any cracks by pressing them back together. Trim each sheet into a square.
7. Then cut each larger square into 4 smaller squares. Spoon apples onto the center of each