

# Sweet Apple Turnovers



PREPARATION TIME  
**15 minutes**



COOKING TIME  
**10 minutes**



PERFECT PARTNER  
**hot cider**



Apples that are bruised may not be prime for out-of-hand eating, but once peeled and chopped, they are fine for pie fillings or other pastries. Look for reduced-price fruit in the supermarket produce section.

## SHOPPING LIST

- tart apples
- refrigerated pie crust

## ON HAND

- butter • milk • egg
- brown sugar • sugar
- ground cinnamon

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## INGREDIENTS

- 1 refrigerated pie crust
- 2 tart apples (such as Granny Smith or Winesap), peeled, finely chopped (about 1½ cups)
- 1/3 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1 egg, beaten
- 4 teaspoons butter or margarine
- 2 tablespoons milk, divided
- 2 tablespoons sugar

MAKES 16 TURNOVERS



- Chop apples in a food processor or grate coarsely with a hand grater to speed chopping time.
- These turnovers taste great with a light glaze. Blend 1 cup confectioners' sugar with 2 tablespoons milk or water to drizzle over the cooled turnovers.

## Make Ahead

Prepare the apple mixture as recipe directs 1 day ahead. Add 1 tablespoon of lemon juice to prevent browning; refrigerate in an airtight container.

## ♦ VARIATION

*A number of seasonal fruits, such as peaches, nectarines or apricots, may be used instead of the apples.*

**1** Roll pie crust into a 10-inch square on a lightly floured surface. Cut into sixteen 2½-inch squares. Combine apples, brown sugar, cinnamon and egg in a large bowl; toss to mix.



**2** Preheat oven to 425°F. Place pastry squares on an ungreased baking sheet. Spoon 1 tablespoon apple mixture onto each square. Dot each square with ¼ teaspoon butter.

**3** Fold each pastry over filling to form a triangle; brush pastry edges with some milk and press to seal.



**4** Brush pastry tops with remaining milk and sprinkle with sugar. Bake until golden brown, about 10 minutes.