Cavalry Primary School

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Cookery Club

**Recipe Card**

**Mini Apple Turnovers**

Ingredients

1/3 cup granulated sugar

1 tablespoon all purpose flour

1 teaspoon cinnamon, and an additional 1/2 teaspoon for sprinkling on top of turnovers

Half a cup of sultanas

2 cups cored, peeled and chopped golden delicious apples

Ready-rolled puff pastry sheets

1 tablespoon melted butter

Method

1. Preheat your oven to 400 degrees F. Line a large baking sheet with parchment paper or a baking mat.
2. Whisk together sugar, flour and cinnamon spice in a large bowl. Add chopped apples and toss to coat evenly. Set aside.
3. On a lightly floured surface, roll out puff pastry sheets and cut each sheet into 4 even squares. Place puff pastry squares on the baking sheet.
4. Spoon apple mixture (about 1/4 cup for each square) into the corner half of each square and fold to make a triangle. Press edges together, then press edges with a fork to crimp and seal.
5. Brush the tops of each turnover with melted butter and sprinkle with additional apple pie spice.
6. Bake for 16-20 minutes, or until golden brown.
7. While turnovers are baking, prepare the glaze by stirring together powdered sugar and water (or milk) until smooth.
8. Drizzle glaze over turnovers.