

APPLE

TURNOVERS



Ingredients

- Puff pastry 1 ½ sheets
- 1 granny smith apple
- Tablespoon of sugar
- 1 tablespoon of milk

Method

1. Preheat oven at 200 degrees
2. Cut pastry into ¼'s
3. Brush edges with milk
4. Add apple mixture
5. Fold pastry into triangle
6. Seal edges with fork
7. Brush tops of pastry with milk
8. Sprinkle sugar on top
9. Pierce tops with fork lightly (to let air out)
10. Bake in oven for approx. 20 minutes.
11. Leave to cool for 5 minutes