Apple Turnover

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**Day 1: Make Pie Crust and Chill**

Ingredients: 1 c. flour

½ t. salt

½ c. cold butter, divided

¼ c. ice water

Directions: In a small bowl, combine flour and salt; cut in ¼ cup butter until crumbly. Gradually add water, tossing with a fork until a ball forms. On a lightly floured surface, roll dough into a 12-in x 6-in rectangle.

Cut remaining butter into thin slices. Starting at the short side of the dough, arrange half of the butter slices over 2/3 of the rectangle to within ½ in. of edges. Fold unbuttered third of dough over the middle third. Fold remaining third over the middle, forming a 6-in x 4-in rectangle. Roll dough into a 12-in x 6-in rectangle.

Continue butter layering and dough folding ending with a 6-in by 4-in rectangle. Wrap well in plastic wrap; refrigerate for 15 min. Roll dough into a 12-in x 6-in rectangle. Fold in half lengthwise and then widthwise. Wrap in plastic wrap and refrigerate.

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**Day Two: Make Filling and Bake**

**Filling:**

1/3 cup sugar

2 teaspoons cornstarch

1/8 teaspoon ground cinnamon

2 medium tart apples, peeled and thinly sliced

1 teaspoon lemon juice

2 tablespoons beaten egg (1 egg split between 2 groups)

1 ½ teaspoons water

**Glaze:**

¼ cup confectioners’ sugar

1 teaspoon water

**Instructions:**

1. Remove dough from the fridge and set aside.

2. In a small saucepan combine the sugar, cornstarch, and cinnamon. Add apples and lemon juice; toss to coat. Bring to a boil over medium heat, stirring constantly. Reduce heat; simmer uncovered, for 5-10 minutes or until apples are tender, stirring often. Remove from the heat.

3. In a small bowl, combine egg and water. Roll dough into a 12-in square; cut into four squares. Brush with half of the egg mixture. Spoon about ¼ cup filling on half of each square; fold dough over filling. Press edges with a fork to seal. Please on an ungreased baking sheet. Brush with remaining egg mixture. With a sharp knife, cut three small slits in the top of each turnover.

6. Bake at 450\* for 17-22 minutes or until golden brown (check at 5 min. before timer is set to go off). Remove sheet to wire rack. Combine glaze ingredients; drizzle over turnovers. Serve warm. (Yield: 4 servings)