



Apple turnovers

Ingredients

- 2 beaten eggs
- 10 apples, peeled cored and cut into cubes.
- 3/4 of a cup of castor sugar
- Rind and juice of 2 lemons
- Puff pastry sheets

alternately
(we are using
rhubarb)

* Topping

- 4 teaspoons of brown sugar
- 2 teaspoons of cinnamon

Method

- In a large saucepan combine ^{1/3}~~3/4~~ of a cup of caster sugar, ^{1 tsp} cinnamon, and 1 cup of water.
- Add your apples and cook over a medium heat until apples are soft. Make sure they do not burn add a bit more water if necessary. Add lemon juice and rind.
- Allow apple mixture to cool
- If using purchased pastry sheets cut into 4⁹ squares. Continue to do this until you have a square per person. Combine your sugar and cinnamon in a small bowl.
- Lightly brush your egg around the edges of the squares.
- Place your filling in the middle and fold over to create a triangle. Using a fork press down edges to seal together. Brush with beaten egg and sprinkle tops with cinnamon and sugar mix.
- Prick tops of turnovers 5 times with a fork. Cook until pastry is golden brown.