

Granny Smith Apple Turnovers

INGREDIENTS

topping

4 tablespoons of sugar

1 teaspoon cinnamon

2 beaten eggs - egg wash.

12 apples peeled cored and cut into cubes.

$\frac{3}{4}$ cup of castor sugar

2 teaspoons of cinnamon.

juice and rind from 2 lemons

8-9 sheets of puff pastry.

lemon verbena leaves

pinch of salt.

PREP TIME

COOK TIME

TEMPERATURE

180 degrees celsius

ON HIGH HEAT

ON MEDIUM HEAT

ON LOW HEAT

ON OFF

ON SHUT

METHOD

In a large saucepan, combine $\frac{3}{4}$ cup of castor sugar, 2 teaspoons of cinnamon, and $\frac{1}{2}$ cup of water in a large saucepan. Add your apples and cook over medium heat until softened but they have not lost their shape. Add lemon juice + salt (If apples become too dry, add more water. Set aside.

Meanwhile make your topping 4 tablespoons of sugar, 1 teaspoon of cinnamon, mix in a bowl then set aside.

Take a sheet of puff pastry cut into 4 squares. Place apple filling in the centre of squares. Lightly brush egg white all

around the edges of your square.

Fold over puff pastry to create a Δ and press edges firmly together.

Using a fork press edges to seal

Brush with beaten egg and sprinkle tops with cinnamon sugar.

* For children with egg allergy omit the egg and keep the tart on a separate tray.

Prick tops of turnovers 5 times with the fork. Cook until pastry is golden and lightly brown.