

# Easy Apple TURNOVERS

## **Ingredients:**

- 1 (17.3-ounce) package puff pastry, thawed according to package directions
- 2 medium apples peeled, cored, and chopped into small pieces
  - 1/4 cup granulated sugar
  - 1 tablespoon all-purpose flour
  - 1/2 teaspoon ground cinnamon
  - 1 egg white lightly beaten

## **Vanilla Glaze:**

- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 tablespoons milk or more as needed to thin out the glaze

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## **To make the apple turnovers:**

- Preheat oven to 400 degrees.
- Line a large baking sheet with parchment paper and set aside.
- Unroll both pieces of thawed puff pastry, cut each one into four squares (you'll have eight total pieces).
- In a medium sized bowl, combine the chopped apple, sugar, flour, and cinnamon and mix until everything is well combined.
- Spoon the apple filling into one corner of the puff pastry (about 1/4 cup for each piece), fold the other corner over, then crimp with a fork to seal.
- Brush each turnover with the egg white. Bake at 400 degrees for 15-18 minutes, or until lightly golden brown.
- Remove from the oven and set aside to cool.

## **To make the vanilla glaze:**

- In a small bowl, whisk together the powdered sugar, vanilla, and milk.
- If needed, add a bit more milk to thin out the glaze. Evenly distribute the glaze between all of the turnovers.