

Apple and Cinnamon Turnovers

Season: Winter

Serves: 18 tastes

Recipe source: adapted from recipetineats.com

Notes: As this recipe is being prepared by year 1 and 2 students, the filling has been prepared for you.

Equipment:	Ingredients:
Chopping boards	4 apples, <i>peeled, diced into 1cm cubes</i>
Knives	2 tsp cornflour/cornstarch (<i>thickens sauce</i>)
Ruler	1 tsp cinnamon
Bowl fork	1/3 cup white sugar
Pastry brush	1/2 tsp vanilla extract
Baking tray	Pinch salt
	4 sheets puff pastry
	1 egg
	Icing sugar

What to do:

1. **Filling** – Put apples in a large saucepan. Toss with corn flour. Add everything else. Cook on medium to medium-high heat, stirring regularly, for 5-10 minutes. Apple should be softened but not mushy or losing shape, with some but not too much caramel.

Cool – Allow the filling to fully cool.

Make turnovers –

2. Preheat the oven to 180°C fan forced.
3. Working one puff pastry sheet at a time, barely thawed, cut into 9 squares. Use a ruler to make sure that the squares are even sized. Put the square in front of you so that it looks like a diamond shape.
4. Place 1 heaped teaspoon of filling in a line down the centre of the pastry. Fold to make triangular turnovers. Use your fingers to squeeze the edges to seal with a

thin border, then use a fork to mark the edge. NOTE: Avoid using sauce as it makes the base soggy and if it leaks, the edges will not seal. Save leftover sauce for pancakes, French toast, ice cream etc!

5. Transfer to a baking tray lined with baking paper.
6. Slice 3 little slits into the top to allow steam to escape. Brush the top of the pastry with beaten egg using the pastry brush. Bake for 15-20 minutes until golden and puffed. Dust with icing sugar. Cool for a few minutes before serving.