

Apple Turnovers

INGREDIENTS

55g soft brown sugar

25g butter

1 apple, cored, halved, thinly sliced

½ tsp ground cinnamon

4 sheets ready-made puff pastry

1 egg, beaten

To serve

1 Tbsp icing sugar

ready-made custard or cream



METHOD

1. Preheat the oven to 220C.

2. Place the sugar and butter in a frying pan and melt together over a medium heat. Add the apple and cinnamon and stir well to coat.

3. Cut the sheets of puff pastry into quarters.

4. Spoon the apple mixture into the centre of the pastry and fold over in half, covering the apple and seal the edges.

5. Brush the top of the pastry with egg. Place into the oven and bake for ten minutes, or until the pastry is golden brown.

6. To serve, dust the apple turnover with icing sugar and serve with a dollop of the custard or cream .