

APPLE TURNOVERS

Ingredients

- 2 tablespoons lemon juice
- 4 cups water
- 4 Granny Smith apples - peeled, cored and sliced
- 2 tablespoons butter
- 1 cup brown sugar
- 1 teaspoon ground cinnamon

- 1 tablespoon cornstarch
- 1 tablespoon water
- 1 (17.25 ounce) package frozen puff pastry sheets, thawed
- 1 cup confectioners' sugar
- 1 tablespoon milk
- 1 teaspoon vanilla extract

Directions

- Combine the lemon and 4 cups water in a large bowl. Place the sliced apples in the water to keep them from browning.
- Melt butter in a large skillet over medium heat. Drain water from apples, and place them into the hot skillet. Cook for 3 minutes covered. Add brown sugar, and cinnamon, and cook, stirring, for 2 more minutes until tender.. Stir together cornstarch and 1 tablespoon water. Pour into the skillet, and mix well. Cook until sauce has thickened. Remove from heat to cool slightly.
- Preheat the oven to 400 degrees F (200 degrees C).
- Unfold puff pastry sheets, and repair any cracks by pressing them back together. Roll out sheet to a slightly larger square. Then cut the larger square into 4 smaller squares. Spoon apples onto the center of each of the squares. Fold over from corner to corner into a triangle shape, and press edges together to seal. Place turnovers on a baking sheet, leaving about 1 inch between them. Cut breathing slits in each turnover.
- Bake for 25 minutes in the preheated oven, until turnovers are puffed and lightly browned. Cool completely before glazing.
- To make the glaze, mix together the confectioners' sugar, milk and vanilla in a small bowl. Adjust the thickness by adding more sugar or milk if necessary. Drizzle glaze over the cooled turnovers.