

TURNOVERS WITH APPLE ICING

INGREDIENTS:

FOR THE PASTRY:

- 1 package roll-out pastry dough (2 pie doughs)
- 1 Egg white

FOR THE FILLING:

- 2 cups diced apples
- ½ tablespoon lemon juice
- ½ tablespoon unsalted butter
- ¼ cup packed brown sugar
- ¼ cup granulated sugar
- 2/3 cup water
- ½ teaspoon cinnamon
- Pinch of ground clove
- 1 ½ tablespoon cornstarch
- 1 tablespoon water
- 1 egg
- 1 tablespoon water

FOR THE ICING:

- 1 cup confectioner's sugar
- 2 tablespoons heavy cream
- 1 teaspoon LorAnn Apple Super-Strength Flavor



DIRECTIONS:

1. Peel and small dice apples. Toss in lemon juice as you work to keep the apple from turning brown.
2. Mix 1 Tbsp. of water and corn starch.
3. Melt butter in skillet
4. Add sugars, spices, cornstarch mix, and water. Whisk to fully incorporate.
5. Add apples and continue to cook over medium heat, stirring often.
6. Once the mixture comes to a boil, lower the heat to a simmer and cook until apples are soft.
7. Roll out pastry dough to approximately 1/8 inch thick. Cut into desired shape.
8. Prepare baking sheets with parchment paper and preheat oven to 450°F.

9. Whisk egg and water. Lightly brush onto edges of pastry dough. Spoon apple filling onto the middle of the dough pieces taking care not to add too much which could cause the pastry to burst during baking. We used 1 tablespoon per 3-inch circle.
10. Fold over the dough and pinch or crimp the sides to seal. If the egg white has dried, you can always add a touch more to help “glue” the dough together.
11. Slit tops of turnovers to help with venting and brush entire top with remaining egg wash.
12. Bake for 25 minutes or until the dough is nicely browned.
13. Let cool on baking tray for 15 minutes then transfer to cooling rack.
14. Once the turnovers are completely cool, prepare the icing.
15. In small bowl, add powdered sugar, heavy cream, and apple flavoring, mixing well. Add more heavy cream to thin. This should create a nice, thick icing that is pourable, but not too thin.
16. Drizzle over turnovers and enjoy!

*Store at room temperature for up to 3 days

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