



Apple & Jam Turnovers

Equipment

Cutting board and knife

Fluted cookie cutter

Small bowl

Pastry Brush

Baking tray

Baking paper

Ingredients

2 sheets of puff pastry

2 small apples

Jam to your liking

Egg

Caster Sugar

What to do

Preheat the oven at 180°C. Line a baking tray with baking paper

Task 1 : Prepare the ingredients

Let the puff pastry thaw. Wash, core and thinly slice the apples. Beat egg with a tsp water to make the egg wash.

Task 2 : Prepare the turnovers

Cut 5cm rounds from the thawed pastry with a fluted edged cutter.

Top half the rounds with a slice of cored apple and ½ teaspoon of jam.

Brush edge of pastry lightly with egg wash, cover with the remaining pastry rounds and press to seal. Brush top with the egg wash and sprinkle with a little caster sugar.

Task 3 : Bake and serve

Bake in preheated oven for 15 minutes or until golden. Let cool for 5 minutes and enjoy!



Source: Donna Hay