

# Apple Turnovers



**Makes 4**

**Prep 30 mins (incl. chilling)**

**Cook 30**

**Easy**

## Ingredients

50g butter

4 tbsp light brown soft sugar

1 tsp cinnamon

1/2 tsp nutmeg

1/2 tsp allspice

4 dessert apples, all peeled, 3 chopped and 1 quartered and finely sliced

1 sheet of puff pastry

1. Melt half of the butter in a pan with the sugar, cinnamon, nutmeg and allspice. Add the chopped apples and cook for 5 - 10 mins or until the apples are tender. Cool completely.
2. Cut each pastry sheet into 4 rectangles and brush around the edge of each with water. Divide the spiced apple mix between them and spread it down the centre of one half of the sheet. Lay some apple slices on top of each pile of apple and fold the empty half of the pastry over, seal the edges and crimp them with a fork. Melt the remaining butter and brush the turnovers with it, chill them for 30 mins.
3. Heat the oven to 200C/ Fan180C/ Gas 6. Brush the turnovers with some milk, then cut three small diagonal cuts into the top of each turnover. Bake for 18-20 mins, leave to cool for 5 mins. Serve with custard, ice cream or fromage frais.