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# Puff Pastry Apple Turnovers Sprinkled with Cinnamon Sugar

## Ingredients

3 large cooking apples
1 lemon
20g butter
2 tablespoons of light brown sugar*
1 large egg
1 tablespoon of milk
A 375g pack of ready rolled puff pastry
1 teaspoon of golden caster sugar
A quarter teaspoon of ground cinnamon
**Servings**
6
**Person**

## Preparation

1. Preheat the oven to 200 degrees, 180 degrees fan oven, then line a large baking sheet with baking parchment. Make sure that the pack of pastry is chilling in the fridge.
2. Peel and core the apples, then chop into small pieces. Finely grate the zest of the lemon then squeeze out the juice.
3. Cut the butter into pieces then melt in a saucepan.
4. Add the apple pieces, the lemon zest, the light brown sugar, 2 teaspoons of lemon juice and 2 teaspoons of cold water and cook gently for about 5 minutes, until the apple pieces are soft but not broken down. Turn off the heat and set to one side.
5. Separate the egg and then beat the yolk with the milk in a small bowl.
6. Roll out the pastry and cut into 6 equal squares; you'll need to work with the pastry quite quickly as it gets too sticky when warm.
7. Divide the apple mixture between the 6 squares, placing it in the centre. Brush the edges with egg and milk then fold over and press the pastry together, corner to corner, to make a triangular shape. Turn over the corners and seal edges with a fork.
8. Place on the baking sheet, slice 3 small slits on the top of each turnover and then glaze with egg and milk. Bake for about 20 minutes, until risen and a light golden brown. Cool for 5 minutes; the filling will still be really hot!
9. Mix the cinnamon and caster sugar together and then sprinkle it lightly over the apple turnovers. Best served whilst still warm.

## Cooks Note

* I like the filling to keep a little of the sharpness from the cooking apples, but if you have a sweet tooth you may want to add a little more sugar, and perhaps less lemon zest; taste it and see.
Serve apple turnovers on their own as a snack, or with cream, ice cream or custard for a dessert.