

Apple Turnovers



I adore them, I really do J. When I lived in Germany I would go to the baker's every other day to get some apple turnovers. But then I liked it better when I made them at home, on my own because I was able to add more raisins, more cinnamon, etc., to my taste

INGREDIENTS for 24 pieces

1 kg of puff pastry (4 packages)

5 – 6 smaller apples

5 spoons of sugar + sugar for sprinkling

3 spoons of corn-starch

1 egg

75 g . of raisins

1 $\frac{1}{2}$ spoons of cinnamon

375 ml . of apple juice

2 packages of vanilla sugar

PREPARATION :

1 . peel the apples, core them and cut them into cubes ca . 1 x 1 cm ...

2 . put the apples in a pot and add cinnamon, vanilla sugar, sugar, raisins and half apple juice and dissolve corn-starch in the other half ...

3 . stir apples well and put them on the cooker. When they boil, cook them just for 2-3 minutes and add the dissolved corn-starch ...

4 . cook the apples for a short time with constant stirring, till the corn-starch thickens and you get a thick mass ...

5 . mix the egg well and leave it aside ...

6 . roll the pastry out, cut it once horizontally and twice vertically so you get 6 cubes ...

7 . stuff the pastry well, be careful to leave 1 cm of pastry empty on three sides, to be able to pinch the edges well and leave the fourth side empty for about three 3 cm ...

8 . when the turnovers are stuffed, coat three sides with an egg wash, and make a cut with a knife ca. 1 cm from the edge so you get 3, 4 lines (SEE THE VIDEO) ...

9 . fold the side which is opposite to lines having been cut, over apples and pinch the pastry well on both sides, to avoid leakage of the filling during baking ...

10 . coat the side you have folded over apples with an egg wash and put the cut side over turnovers and pinch the edges from all sides, so that turnovers do not open during baking ...

11 . fill them till you have used all the pastry and apples ...

12 . line the turnovers on a big baking tray covered with parchment paper, coat them with an egg wash and sprinkle with sugar abundantly ...

13 . put the turnovers in a hot oven, preheated to 180 degrees for some 20 – 25 minutes (till they get golden colour) ...

TIPS :

If you want even edges and corners, just make them even with a knife before baking.

In apple filling you can put a bit rum, too.



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