

Apple Turnover

	Conversion Factor	Original Yield	Desired Yield
desired yield			
----- = conversion factor			
original yield			
Original Yield x Conversion Factor = Desired Yield			
sugar		6 T.	
ground cinnamon		½ t.	
Granny Smith apple, peeled, cored, and chopped coarse		1	
lemon juice		1 ½ t.	
salt		pinch	
applesauce		¼ c.	
frozen puff pastry (9 by 9 ½ inches), thawed overnight in refrigerator		1 sheet	
Flour for dusting work surface			

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 400 degrees. Combine 2 tablespoons sugar and cinnamon in small bowl.
2. Pulse apples, remaining sugar, lemon juice, and salt in food processor until chopped into pieces no larger than 1/2 inch.
3. Allow to sit for 5 minutes, then drain in fine-mesh strainer set over bowl. Reserve juices.
4. Transfer apple mixture to small bowl and stir in applesauce.
5. Unfold puff pastry onto lightly floured work surface and roll into 10-inch square. Cut into four 5-inch squares and fill each turnover with 2 tablespoons apple mixture, brush edges with reserved apple juice, then fold and crimp (see photos).
6. Place turnovers on plate and freeze until firm, about 15 minutes.
7. Line rimmed baking sheet with parchment paper. With turnovers still on large plate, brush tops with reserved apple juice and sprinkle with cinnamon sugar. Place turnovers on baking sheet and bake until well browned, 20 to 26 minutes, rotating sheets halfway through baking time. Transfer turnovers to wire rack and let cool slightly. Turnovers can be served warm or at room temperature.

Make Ahead

You can fill, fold, and freeze the unbaked turnovers up to 1 month in advance. Freeze them on a baking sheet, then transfer to a zipper-lock freezer bag. Before baking, allow the turnovers to sit at room temperature for 20 minutes, then proceed with the recipe as directed.