

Apple Turnovers

- 1 pack ready rolled pastry
- 1 egg
- 1 cooking apple
- 25g sugar



1. Set the oven. Prepare a baking tray.



2. Peel and core the apples, chop into small dice.



3. Put the apples in a saucepan and add your sugar.



5. Transfer the apples to a plate/bowl to cool completely.



6. Wash up your pan and put away.



7. Flour the surface and use the template to cut out squares.



8. Crack your egg into a bowl and whisk up with the pastry brush.



9. Add filling to each square, fold and use egg and a fork to seal up the pastry.



10. Place on the tray, glaze each pastry and bake for 20-25 minutes until golden.