

Turnovers

makes 18 small or 8 large turnovers

1 (17-1/4 oz) package puff pastry sheets

1 egg, beaten

Filling: 4 oz finely chopped semisweet chocolate, or 18 teaspoons of jam or lemon curd, or apple filling (below)

Adjust oven racks to the upper and lower middle positions and heat the oven to 425 degrees.

Working with one sheet at a time on a lightly floured work surface, roll the puff pastry sheet lightly and trim to a 12" square. Cut evenly into nine 4" squares or four 6" squares, depending on your preference.

Working with one square of dough at a time, place a portion of filling (chocolate or 1 teaspoon of jam or lemon curd) on the lower corner, brush two edges of the dough with beaten egg, and fold the dough in half diagonally to form a turnover. Place each turnover on a parchment-lined cookie sheet, spacing them about 2 inches apart. Place in the freezer for 20 minutes to harden, then brush the dough tops with the egg wash and pierce the top of each with a small knife

Bake until golden brown, switching and rotating cookie sheets halfway through baking to ensure even browning, about 15 minutes. Cool the turnovers on a wire cooling rack. May serve warm or cold.

Apple filling:

2 Granny Smith apples, peeled, cored and sliced

1 tablespoon butter

½ cup brown sugar

½ teaspoon cinnamon

1-1/2 teaspoons cornstarch

Melt the butter in a medium skillet over medium heat. Add the apples and stir for about 2 minutes. Add the brown sugar and cinnamon and cook, stirring, for 2 more minutes. Stir together the cornstarch and ½ tablespoon water. Pour into the skillet, mix well, and cook for 1 more minute until thickened. Remove from the heat to cool. When adding to the pastry sheets, drain the apples slightly so the turnovers won't have too much liquid.

