

Homemade Cherry Turnovers

1 1/2 cups fresh cherries, pitted and cut in half
1/4 cup sugar
2 tablespoons corn starch
pinch of salt
1 teaspoon lemon juice
1/4 cup water
1 sheet puff pastry, thawed according to package directions
1/2 cup powdered sugar
1/2 teaspoon almond extract
2 teaspoons milk or half and half (more or less as needed)

In a small saucepan, stir together the cherries, sugar, corn starch, salt, lemon juice, and water. Bring to a simmer over medium heat, stirring frequently. Cook 3-4 minutes, or until thickened. Remove from heat and let cool to room temperature.

Preheat the oven to 400. Line a baking sheet with parchment or a silicone liner. Roll the puff pastry out and cut into six squares. Put 2 tablespoons of the filling in the center of each square, and fold in half to make a triangle. Pierce the top with a fork to let steam escape. Place on the baking sheet and repeat with remaining squares of dough. Bake 15-20 minutes or until lightly browned, then let cool.

While the turnovers are cooling, whisk together the powdered sugar, almond extract, and milk, adding more or less as needed to reach desired consistency. Pour the glaze into a plastic bag or piping bag, snip a small piece off the corner of the bag, and drizzle over the turnovers.