

Fruit Turnover

Yield - 4 turnovers

Portion Size - 1 Pastry

INGREDIENTS

1 lb. Puff Pastry Dough

1 C Pie Filling (flavor of your choice)

DIRECTIONS

Roll the puff pastry dough into a 12-in. square; cut into four equal squares. Spoon about 1/4 cup filling on half of each square; fold dough over filling. Gently press the edges together. Place on a parchment lined baking sheet.

Bake at 425° for 17-22 minutes or until golden brown. Remove to a wire rack.