

Blueberry Turnovers

Recipe from 2 Kids and Tired Cooks (<http://2kidsandtiredcooks.blogspot.com>)

1 [Pie Crust](#)

~2-3 T sugar (to taste)

1 T cornstarch

~1 t. lemon juice

1 egg, beaten

Additional sugar for sprinkling

1 can blueberry pie filling

In a sauce pan combine, blueberries, sugar, cornstarch, and lemon juice. Bring to a boil and reduce heat, simmer until thickened. Remove from heat. Divide pie crust into 6 pieces. Roll each crust into a small circle. Place some blueberry mixture on one side, fold the pastry over to cover the fruit and make a half-circle. Crimp the edges, brush with egg and sprinkle with sugar. Place on baking sheet.

Bake at 400 for 15-20 minutes or until golden.

Serves 6.

Holly's Note:

Turnovers are a quick, easy treat or dessert. With pie crusts in my freezer, it's easy to pull one out and make this delicious dessert.

You can use any fruit pie filling. I prefer using raspberries and I just substitute a couple of cups of frozen raspberries in place of the blueberry filling.