

APPLE TURNOVERS 🍏

Day 22 of 31 Days of Cozy

For my last day in New England, I had to make one more thing with my freshly picked apples before heading back to San Diego. Apple turnovers are one of my dad's favorites, and honestly, they're much easier than they look. Store-bought puff pastry does most of the heavy lifting, but you still get the warm cinnamon apples, buttery layers, and a kitchen that smells like fall. One last little taste of home ❤️

Makes: 8 turnovers

Oven: 400°F

INGREDIENTS

For the turnovers:

- 2 sheets puff pastry (1 pound total), thawed according to package instructions
- 1 tablespoon all-purpose flour, for dusting
- 3 medium Granny Smith apples (about 1¼ pounds), peeled, cored, and diced
- 1 tablespoon unsalted butter
- ¼ cup light brown sugar, lightly packed
- ½ teaspoon cinnamon
- ⅛ teaspoon salt

For the egg wash:

- 1 large egg
- 1 tablespoon water

For the maple cinnamon icing:

- ½ cup powdered sugar
- 1–2 tablespoons heavy whipping cream, as needed
- A dash of vanilla extract
- A dash of cinnamon
- A small drizzle of real maple syrup

HOW TO

1. Prepare.

Preheat your oven to 400°F and line a baking sheet with parchment paper. Thaw the puff pastry according to the package instructions, keeping it cold until you're ready to use it.

2. Cook the apples.

Melt the butter in a saucepan over medium heat. Add the diced apples and cook, stirring occasionally, for about 5 minutes, until they begin to soften.

Reduce the heat to low and stir in the brown sugar, cinnamon, and salt. Cook for about 3 more minutes, until the apples are tender and the juices have thickened slightly. Remove from the heat and let the filling cool.

3. Cut the pastry.

Lightly flour your work surface. Roll each sheet of puff pastry into an approximately 11-inch square, then cut each sheet into 4 equal squares, making 8 total.

4. Fill and seal.

Beat the egg with 1 tablespoon of water. Divide the cooled apple filling among the pastry squares, placing it over one half of each square and leaving a ½-inch border.

Lightly brush the edges with egg wash, then fold one corner over to meet the opposite corner, forming a triangle. Press the edges together and crimp firmly with a fork.

5. Chill and finish.

Arrange the turnovers on your baking sheet, leaving at least 1 inch between them. Cut 2–3 small slits in the top of each turnover to let steam escape.

For a little extra help preventing leaks, refrigerate the assembled turnovers for 20 minutes.

Brush the tops with egg wash just before baking.

6. Bake.

Bake for 20–23 minutes, until puffed and golden brown.

7. Make the icing and serve.

Whisk together the powdered sugar, vanilla, cinnamon, maple syrup, and 1 tablespoon of cream. Add more cream a little at a time until the icing is smooth and drizzly.

Let the turnovers cool slightly, then drizzle with the icing and enjoy while still warm!

MY NOTES

- The pastry shortcut: Store-bought puff pastry makes these wonderfully easy while still giving you those crisp, buttery layers.
- Cool the filling: Warm apples can soften the pastry and make it harder to fold and seal.
- Don't overfill: Leave a clear border so the edges can seal properly. A little filling escaping in the oven is completely normal!
- Choosing apples: Granny Smith gives you a tart filling that balances the sweet icing. Honeycrisp or Pink Lady work too; adjust the sugar to taste.
- Best served warm: These are especially good when the pastry is crisp and the apple filling is warm. Reheat leftovers in a toaster oven, oven, or air fryer until warmed through and crisp again. If you know you're saving some for later, leave those unglazed and add the icing after reheating.
- Storing leftovers: Once cooled, store covered at room temperature for up to 1 day, or in an airtight container in the refrigerator for up to 3 days.