



Apple Turnovers

Prep Time: 30 mins

Cook Time: 15-20 mins

Servings: 6-8

Ingredients:

- 1/4 cup sugar
- 1/8 cup flour
- 1/2 tsp cinnamon
- 1/8 tsp nutmeg
- pinch of salt
- 3 cups of apples (peeled and diced)
- Davison pie dough balls

Instructions: (See Video Above)

1. Peel and dice apples into small pieces
2. Preheat oven to 425 degrees
3. Roll dough to a thickness of 1/4 to 1/8th of an inch
4. Cut out circles in dough, using a cup or bowl about 4-5 inches across
5. Mix sugar, flour, cinnamon, nutmeg, and salt.
6. Add the apples
7. Add a couple tablespoons of filling to the centre of your circle
8. Moisten the edge of the circle with water to help make a better seal
9. Fold over and use a fork to seal the edges
10. Poke the top a few times
11. Bake for 15 - 20 minutes (check after 15 minutes)
12. Take out of pan right away and place on cooling rack so the bottoms don't get soggy