

# Apple turnovers

## Ingredients

2 sheets puff pastry

1 tin apple

¼ cup sultanas

Approx. 1 cup sugar

## Method

1. Preheat oven to 220oC.
2. Line two baking trays with baking paper.
3. Cut the puff pastry sheets into 9.
4. Cut the apple into small pieces, put about a teaspoon of apple into the middle of the pastry and add a couple of sultanas.
5. Brush one edge of the pastry with a little bit of water you don't want to soak the pastry, then turn one edge over the other to make a triangle shape.
6. Brush with a small amount of water and dip in sugar, put on a lined baking tray continue with the rest of the pastry.
7. Bake for 12 to 15 minutes.