



FINCH + FENNEL

## Bacon Apple Turnovers

### INGREDIENTS:

- 2 Tbsp Lemon Juice
- 4 c Water
- 4 Granny Smith Apples, sliced
- 2 Tbsp Butter
- 1 c F+F Bacon + Apple Jam, plus more for serving
- 1 tsp Ground Cinnamon
- 1 Tbsp Cornstarch
- 1 Tbsp Cold Water
- 1 Package Frozen Puff Pastry Sheets, thawed
- 1 tsp Vanilla Extract
- 1 Egg
- ¼ c Granulated Sugar



### DIRECTIONS:

1. Preheat oven to 400°F.
2. Core, peel & slice the apples. Combine lemon juice with 4 cups cool water in a large bowl & place the sliced apples in the water, & let them soak for 3-5 minutes, to keep them from browning. Then drain & rinse the apples in cool water.
3. Melt butter in a large skillet over medium heat. Add the sliced apples to the hot skillet. Cook & stir for about 2 minutes.
4. Add in F+F Bacon + Apple Jam & cinnamon, and cook, stirring, for 2 more minutes.
5. In a small bowl, stir together 1 tablespoon cornstarch and 1 tablespoon cold water. Pour into the skillet, and mix well. Cook for another minute, or until sauce has thickened.
6. Remove from heat to cool slightly.
7. Unfold puff pastry sheets and repair any cracks by pressing them back together.
8. Trim each sheet into a square. Then cut each larger square into 4 smaller squares. Spoon apple mixture onto the center of each square. Fold over from corner to corner into a triangle shape, and press edges together to seal.
9. Brush beaten egg over the top of each turnover, and sprinkle with white sugar before baking. Place turnovers on a baking sheet, leaving about 1 inch between them.
10. Bake for 25 minutes in the preheated oven, until turnovers are puffed and lightly browned. Cool slightly before serving.
11. Serve topped with more F+F Bacon + Apple Jam, if desired.

*Enjoy!*

