



FINCH + FENNEL

## Spiced Apple Turnovers

### INGREDIENTS:

1 Apple  
2 tsp Cinnamon  
4 tsp Granulated Sugar  
1 Tbsp Butter  
1 Jar F+F Spiced Apple Butter  
Juice of 1 Lemon  
2 Packages Frozen Pastry Sheets

### APPLE BUTTER GLAZE (optional):

1 c Powdered Sugar  
1 Tbsp F+F Spiced Apple Butter  
3 Tbsp Milk or Water



### DIRECTIONS:

1. Peel & core the apple, then dice & toss with cinnamon & sugar. Let this sit for at least ten minutes.
2. Once your apple has sat & released juices, bring a sauce pan to medium heat & add butter.
3. Drain the liquid that released from your apple. Add apple & lemon juice to the sauce pan. Sauté until apples release more moisture & brown up a bit.
4. Once cooked, transfer to a bowl & combine with the jar of F+F Spiced Apple Butter, reserving 1 tablespoon F+F Spiced Apple Butter for the glaze. Mix well.
5. Allow the frozen pastry sheets to fully defrost in the fridge or on your counter. Once defrosted, lay out the pastry sheets & cut them into 8 equal rectangles per pastry sheet.
6. Spoon 2 tablespoons of apple mixture onto each of half of the cut pastries. Place the other cut pastry sheets on top & seal around the edges.
7. Preheat oven to 350°F & bake for 20-35 minutes. Remove when pastries are browned & completely cooked through.
8. While the hand pies bake, you can make the glaze by whisking together 1 cup powdered sugar with 1 tablespoon of F+F Spiced Apple Butter, & 3 tablespoons of milk or water.
9. Reserve and drizzle on pastries after they have cooled.

*Enjoy!*

