

Apple Cheddar Turnovers

Servings: 8

INGREDIENTS

- 2 ea medium Golden Delicious apples, peeled, halved, cored, cut into 1/2-in cubes (about 2 1/2 c)
- 1 1/2 c Glenview Farms® grated extra-sharp cheddar cheese
- 1/4 c pure maple syrup
- 1/4 c chopped walnuts
- 1/4 c dried cranberries
- pinch of salt
- 2 sh Hilltop Hearth® puff pastry dough, thawed
- 1 ea large egg, beaten with 1 t water to blend (for glaze)
- sugar

PREPARATION

Toss first six ingredients into medium bowl to blend. (Note: Can be made 2 hours ahead. Cover and chill.)

Roll out one puff pastry sheet on lightly floured surface to 11-in square. Using 5- to 5 1/2-in plate or bowl as template, cut out four rounds from pastry. Transfer pastry rounds to a baking sheet, spacing apart. Repeat process using second pastry sheet. Spoon filling onto half of each pastry round. Brush edges of pastry lightly with some of egg glaze. Fold plain pastry half over filling; press on edges to seal and enclose filling completely, then press tines of fork along pastry edge to create tight seal. Using tip of a small, sharp knife, cut two 1/2-in slits in top of crust on each turnover. Brush tops with egg glaze; sprinkle with sugar.

Bake turnovers until crusts are puffed and golden and juices are bubbling through slits in crusts, about 25 minutes. Carefully run metal spatula under turnovers to loosen and transfer to racks to cool slightly. Serve warm or at room temperature.

