

# Whitworths

## Apple & Sultana Turnovers



### INGREDIENTS

- 125g **Whitworths Sultanas**
- 1 500g pack ready-to-roll shortcrust pastry
- 400g eating apples
- 1 tsp cinnamon
- 30g unsalted butter
- 2 tbsp honey
- 1 medium egg, beaten
- 30g demerara sugar

 Serves 10  35 +15 mins resting time  1 hour

### READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C/180°C Fan/Gas Mark 5, then grease and line 2 or 3 baking sheets.
- ♥ Peel, core and dice the apple into small cubes then place into a saucepan.
- ♥ Add the cinnamon, honey and butter then simmer for approximately 5 minutes until the apple has softened.
- ♥ On a lightly floured surface, roll out the puff pastry to approximately 45cm x 30cm, then cut into 6 squares.
- ♥ Divide the mixture between them, keeping the mixture in the middle of each square.
- ♥ Wet the edges then fold in half to make a triangle, press down the edges with a fork to seal.
- ♥ Place onto your prepared baking sheets then make 3 small cuts in the top to release the steam.
- ♥ Brush with the beaten egg, sprinkle with demerara sugar then bake for 20-25 minutes or until golden.
- ♥ Whilst still warm loosen underneath with a palette knife then place onto a cooling rack or serve warm - great with custard or cream!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!