**Apple Turnovers**

****Pastry Ingredients:

250ml flour

2ml salt

50ml shortening

50ml margarine

½ egg

7ml vinegar

15ml cold water

Day 1 Method:

1. Combine flour and salt in mixing bowl.
2. Cut in shortening and margarine into flour with pastry blender until mixture is uniform and resembles coarse crumbs.
3. Stir the water, egg and lemon juice together in a small bowl. In a circular motion pour contents onto flour mixture.
4. Stir with a fork until the mixture is moistened. Make sure not to over mix to prevent making a tough crust.
5. Place dough in plastic bag, with name on it and put into fridge.

**Day 2:**

**Apple FILLING**

1 and ½ apples

5ml cornstarch

2ml cinnamon

1ml nutmeg

25ml sugar

5ml lemon juice

1. Heat oven to 350°F.
2. Peel, core and chop apples up coarsely.
3. Combine apples with sugar, flour, lemon juice, cinnamon and nutmeg.
4. Flour surface lightly and cut pastry sheet into and even amount of 3x3 squares, or you may choose to try a different shape (circle, triangle, etc..)
5. Place approximately 25-50 mL (depending on size of square) apple mixture on each square and brush edge with beaten egg.
6. Place second pastry square on the top of the already filled pastry to form a pocket.
7. Press down border with fingers to seal and then press with fork to decorate the edges.
8. Make a 1-inch L shape incision into each pie and fold back the pastry flap.
9. Place on ungreased cookie sheet and give each one an egg wash.
10. Bake for approximately 20 minutes or until golden.