

SATURDAY MORNING BREAKFAST

Fruit Pastries

YOU WILL NEED

- 2 refrigerated puff pastry sheets
- 8 tablespoons Fruit Pie Filling
- 1 egg – beaten add 1 tablespoon water
- 1/4 cup powdered sugar
- 1 tablespoon milk

PROCEDURE

1. Preheat oven to 400 degrees. Cut pastry sheets into 4 equal pieces. Place 1 tablespoon of fruit in the center of each pastry sheet square.
2. Lightly brush the edges of the puff pastry squares with egg wash mixture. Fold pastry sheet squares into triangles. Press edges with fork tines to seal. Continue until all are done.
3. Place triangles onto a baking sheet that has been sprayed with cooking spray {or line with parchment paper, or a silpat mat} Give triangles space. Lightly brush top of each pastry with egg wash.
4. Bake for 12-15 minutes until golden brown. Transfer to a cooling rack and allow to cool slightly.
5. While pastries are cooling, mix milk and powdered sugar in small bowl until combined. When turnovers are ready drizzle glaze over tops of each. Enjoy!



TOP TIP

Allow puff pastry to thaw in refrigerator overnight so it is ready for the morning.