



# Turnovers or "muffs"

## INGREDIENTS

- 2 tablespoons lemon juice
- 4 cups water
- 4 apples
- 2 tablespoons butter
- 1 cup brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon cornstarch
- 1 tablespoon water
- 1 package frozen puff pastry sheets,  
thawed
- 1 cup confectioners' sugar
- 1 tablespoon milk
- 1 teaspoon vanilla extract

## DIRECTIONS

- Combine lemon and 4 cups water in a large bowl. Place the sliced apples in the water to keep them from browning.
- Melt butter in a large skillet over medium heat. Drain water from apples, and place them into the hot skillet. Cook and stir for about 2 minutes. Add brown sugar, and cinnamon, and cook, stirring, for 2 more minutes.
- Stir together cornstarch and 1 tablespoon water. Pour into the skillet and mix well. Cook for another minute, or until sauce has thickened. Remove from heat to cool slightly.
- Preheat the oven to 400 degrees F (200 degrees C). Unfold puff pastry sheets, and repair any cracks by pressing them back together. Trim each sheet into a square.
- Then cut each larger square into 4 smaller squares. Spoon apples onto the center of each square. Fold over from corner to corner into a triangle shape, and press edges together to seal.
- Place turnovers on a baking sheet, leaving about 1 inch between them. Bake for 25 minutes in the preheated oven, until turnovers are puffed and lightly browned. Cool completely before glazing.
- To make the glaze: Mix confectioners' sugar, milk, and vanilla together in a small bowl. Adjust the thickness by adding more sugar or milk if necessary. Drizzle glaze over the cooled turnovers.

*These turnovers were an institution, and the girls called them 'muffs', for they had no others and found the hot pies very comforting to their hands on cold mornings. (p.50)*