

Apple Turnovers

Puff Pastry Dough	Makes 16 turnovers
Bread Flour	1# 4 ounces
Salt	¼ ounce
Cold unsalted butter	4 ounces
Ice cold water	10 ounces
Whole Eggs	1 ounce (half an egg)
Roll in Fat	
Room Temp Butter	1# 5 ounces
All-purpose Flour	3 ounces
Apple Filling	
Granny Smith Apples	1# (about 2 apples)
Cinnamon	1/8 ounce
Sugar	1/8 ounce
Butter	1-3 ounces

Puff Pastry Dough

1. Combine the salt and flour in a bowl and whisk together slightly.
2. Turn flour out into a pile onto a table.
3. Cut the cold butter into cubes.
4. Place cubes in the flour and cut in using a bench scraper until the butter is in small pieces and the flour resembles coarse sand.
5. Whisk the water and whole egg together.
6. Make a very wide well in the flour, and pour the mixture into the well.
7. Starting with the flour on edges away from the middle, add the flour into the water mixture.
8. Continue adding the flour until the water is totally absorbed.
9. Knead the dough by hand for about 3 minutes, until the dough is well combined and no longer sticky.
10. Cover with plastic and let the dough rest for 20 minutes.

Roll-in-fat

1. Place the butter and flour together in a mixing bowl.
2. Using a paddle, blend the butter and flour together.
3. Turn out on a piece of parchment paper and shape into a square about ½" tall
4. Chill slightly if necessary.

Combine the Roll-in-fat and Puff Pastry Dough

1. Roll the dough out into a square, about ¾ - 1" thick. The butter should be roughly 2/3 the size of the dough.
2. Place the butter like a diamond onto the dough.
3. Fold the corners of the dough in, they should all meet at the center.
4. Pinch the edges together to seal in the butter.

5. Roll out the dough into a long rectangular shape. Perform a three-fold and rest for about 15 Minutes in the fridge.
- 6 Roll out the dough into a rectangular shape and fold in half (book fold) and rest for about 15 Minutes in the fridge.
7. Repeat steps 5 and 6. Remember the best dough is when the edges are perfectly lined up so stretch and shape the dough so the corners meet up.
8. After you complete step 6 for the second time (this will resulted in the dough rolled out 4 times) you need to let the dough rest for 45 minutes or overnight in the fridge.

Apple Filling

1. Cut the apples into bite-size pieces, about ¼" cubes.
2. Combine the apples and cinnamon and sugar together and toss to coat.
3. Brown the butter on the stove and add to the apples.
4. Toss together to coat.

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1. Roll the dough out until it is between 1/8" and ¼" thick. You will need a large work surface. If you don't have a large table to work on, cut the dough in half and roll each half out separately.
2. Using a pastry wheel cut the edges so that you have a nice square/rectangle to work with.
3. Cut squares about 5" x 5"
4. Add the filling to each square, making a triangle shape on half of the square.
5. Egg wash the two edges where you put the filling.
6. Pick up the other corner where you did not put egg wash or filling and bring it over to the other corner creating a triangle and covering the filling. Use a fork to crimp the edge and seal in the filling.
7. Poke some holes on the top with the fork.
8. Lightly egg wash the whole turnover. If you have sanding sugar (also called coarse sugar or medium sugar) you can sprinkle some on top
9. Bake at 400-425 degrees, double-panned, for about 30 minutes – be sure to check around 15-20 minutes to see if they are getting too dark. When the turnovers are puffed up and are a nice dark golden brown color they are finished.

Sacristans

Sacristans are cinnamon twists and are great for using left over scrap.

1. Take your scrap strips and lie the them flat on the table.
2. Egg wash the strips and coat with cinnamon sugar. Repeat on the opposite side if desired.
3. Take to strips and twist them from the ends until the whole piece is twisted.
4. Place on a sheet pan and push the ends down so the twist does not come undone.
5. Bake at 400-425 degrees for about 15 minutes. Look for a light brown color and make sure to watch the bottoms as the sugar can get dark quickly on the bottom.