



APPLE HOT POCKET

Read Instructions and Notes FIRST

COOKING TIME: 30 MIN

PREPPING TIME: 20 MIN

SERVINGS: 12

INGREDIENTS

- 1 box of Puff Pastry (2 pastry sheets)
- 4 Granny Smith Green Apples
- 3 TBSP Unsalted Butter
- 2 TBSP Brown Sugar
- 1 Tsp Ground Cinnamon
- 1/2 Nutmeg
- 3 TBSP Water
- 1 Tsp Corn Starch
- 1 Tsp lemon Juice
- Salt to taste
- 1 Egg wash (1 egg and 2 TBSP water)

DIRECTIONS

1. Stir the water and corn starch together
2. Measure and prepare the remaining ingredients.
3. Peel and dice apples
4. Combine the cornstarch and water mixture with the butter, sugar, cinnamon, nutmeg, lemon juice and salt in a med. skillet over low to med heat. Whisk together until the mixture becomes thick and bubbly.
5. Add apples and cook until coated and tender.
6. Preheat oven to 375-400 degree depending on oven type.
7. Lay out pastry and flatten with a rolling pin.
8. Slice pastry into 12 squares each sheet.
9. Pour in apple into 12 squares
10. Dip your finger in water and line the outer rim of each rectangle before sandwiching apple filling between 2 rectangles. Using a fork press the sides around each rectangle to seal in the filling.
11. Whisk one egg with water. Then brush over turn over.
12. Using a sharp knife, slice 3 slits on top.
13. Place on flat baking pan (cookie sheet / sheet pans) lined with parchment paper and Bake for 20-25 minutes or until golden



STRAWBERRY HOT POCKET

*Read Instructions and
Notes FIRST*

COOKING TIME: 30 MIN

PREPPING TIME: 20 MIN

SERVINGS: 12

INGREDIENTS

- 1 box of Puff Pastry (2 pastry sheets)
- 3 cups frozen strawberries
- 1 Cup granulated sugar
- 1 TBSP Lemon Juice
- 1 Tsp vanilla extract
- 1 Tsp corn starch
- 1 TBSP water
- Salt to taste
- 1 Egg wash (1 egg and 2 TBSP water)

DIRECTIONS

1. Stir the water and corn starch together
2. Measure and prepare the remaining ingredients.
3. Place strawberries, lemon juice and sugar in med sauce pan. Bring to a boil and reduce heat until reduced in size.
4. Combine the cornstarch and water mixture , vanilla and salt Whisk together until the mixture becomes thick and bubbly..
5. Pregheat oven to 375-400 degree depending on oven type.
6. Lay out pastry and flatten with a rolling pin.
7. Slice pastry into 12 squares each sheet .
8. Pour in strawberries and sauce into 12 squares
9. Dip your finger In water and line the outer rim of each rectangle before sandwich in Strawberry filling between 2 rectangles. Using a fork press the sides around each rectangle to seal in the filling.
10. Whisk one egg with water. Then brush over turn over .
11. Using a sharp knife, slice 3 slits on top.
12. Place on flat baking pan (cookie sheet / sheet pans) lined with parchment paper and Bake for 20-25 minutes or until golden



FRUIT HOT POCKET (TURN OVER) NOTES

1. These are great fruit treats. So have fun and fill with any of your favorite seasonal fruit. Water and starch may vary depending upon the fruit. For example frozen berries yield more water content than fresh strawberries. But frozen blueberries and frozen strawberries will yield similar results. Regardless, remember to trust your taste buds and adjust, sugar, salt and spice as necessary.
2. Remember to read the full recipe, including instructions, prepare and measure all ingredients prior to starting. It's always good to have all utensils at your fingertips.
3. As an added bonus, whip up a little cream cheese with powdered sugar. Fill the pastry with 1/2 cream cheese and 1/2 fruit mixture.
4. Hot Pockets and Turnovers are fun and great as a dessert, entree and snack. You can fill puff pastry with various proteins, cheese, vegetables or breakfast etc.
5. Keep in mind puff pastry is 50% flour and 50% butter so consume in moderation and EAT RESPONSIBLY