

Cherry Turnovers



Servings: 8

2 puff pastry sheets

1 can cherry pie filling (21-ounces)

1 large egg, beaten

For the Vanilla Glaze:

3/4 cup powdered sugar

1 tablespoon milk

1/2 teaspoon vanilla extract

Unwrap both sheets of puff pastry and cut each sheet into 4 squares.

Place a heaping tablespoon of cherry pie filling in the centre of each square. Brush the edge with the egg and fold over to enclose the filling. Use a fork to crimp and seal the edges.

Place the turnovers on a baking tray lined with parchment paper. Brush the top of the turnovers with the egg.

Bake in a 375°F oven for 20-25 minutes or until the turnovers are golden brown.

Let cool on a wire rack.

For the Vanilla Glaze:

In a bowl whisk together powdered sugar, milk, and vanilla extract.

With a pastry brush lightly brush the glaze over the turnovers. Let the glaze set.

Serve

Per Serving (excluding unknown items): 465 Calories; 24g Fat (46.3% calories from fat); 6g Protein; 58g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 167mg Sodium. Exchanges: 2 Grain (Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 2 Other Carbohydrates.