

# Apple Basil Turnover

4 apples, peeled, cored and cut in small pieces  
¼ c of butter  
5 - 6 fresh basil leaves  
1 pkg of puff pastry, defrosted  
2 Tbsp of lemon juice  
5 Tbsp of granulated sugar  
2 Tbsp of water  
¼ tsp cinnamon  
Egg wash

Preheat oven to 400 degrees. Melt butter in a medium pot. Bruise the basil leaves and add to the pot. Let butter simmer on low heat for 10 minutes, taking care not to let the butter burn. Add the apples, sugar, water, lemon juice and cinnamon and continue to simmer for 5 - 10 minutes. Apples should be soft not mushy.

Open puff pastry. Roll one piece to smooth out the creases. Do not over roll! Cut in to four. Repeat with the second piece. Take each puff pastry square and put on a well floured surface. Brush egg wash around the edges of each pastry square. Add 2 Tbsp of apple mixture to the center of each pastry square. Fold over each puff pastry to make a triangle and crimp the edges closed with a fork. Put the pastries on a parchment lined baking sheet, brush them with egg wash and sprinkle with cinnamon and sugar.

You can either freeze the turnovers or bake them right away. Put the turnovers in the freezer for 10 minutes to get the cold and then bake for 15 minutes or until golden brown.