

Active Time : 25 Min

Total Time: 50 Min

Servings: 8 Turnovers

# Easy Cherry Turnovers

Satisfy your sweet tooth with these delicious and fruity cherry turnovers! Garnished with a warm glaze or top with vanilla ice cream for an even more yummy sweet treat!



## Ingredients

- 1- 21oz Can Cherry Pie Filling
- 1/2 Lemon Juiced
- 1 tsp Cinnamon
- 1 Box or 2 Sheets of Frozen Puff Pastry- Thawed according to the package
- Flour
- 1 Egg
- 1/2 Cup Powder Sugar
- 1 tbsp Milk

## Steps

1. Preheat oven to 375 degrees.
2. In a medium sized bowl combine the cherry pie filling, lemon, and cinnamon. Set aside.
3. Beat egg in a small bowl and set aside.
4. On a lightly floured surface, roll out the puff pastry into 11-12" square. Cut into 4 equal sized squares.
5. Scoop 1-2 tbsp of cherry mixture onto one side of the square leaving a 1/2-1" border.
6. Brush egg wash on the edges of the puff pastry to help seal the pastry together and act as glue.
7. Bring edges together and seal using the backside of a fork.
8. Using a small knife, place a few slits in the top of the pastry. Transfer to a parchment lined baking sheet.
9. Brush the tops with the egg wash and bake for 20-25 minutes or until the pastry is puffed up and golden brown.
10. While the cherry turnovers are baking, prepare the glaze by mixing together the powder sugar and milk. You want the glaze to be thick so you might have to add more powder sugar.
11. Remove pastry from oven and allow to slightly cool.
12. Drizzle glaze over top and serve warm. You may also serve with vanilla ice cream.