

Mini Apple-Cheddar Turnovers

This pint-sized turnover is perfect for game day or holiday get-togethers. I particularly like the tartness of Granny Smiths in this recipe, but any cooking apple will work.

- o 4-6 Granny Smith apples (depending on size)
- o ¼ teaspoon ground mace
- o 1 tablespoon brown sugar
- o dash salt
- o 8 ounces medium to sharp cheddar, cut into ½ inch cubes
- o 1 package puff pastry (two sheets), thawed if frozen
- o 1 egg yolk
- o 1 tablespoon water

Peel, core and finely dice the apples. Place apples in a bowl; add mace, sugar, salt and stir to combine.

In a small bowl combine the egg yolk and water to make an egg wash.

Unfold puff pastry (one sheet at a time) and place on a lightly floured surface. Roll out into a rectangle approximately ½ the thickness of the original pastry sheet. Using a sharp knife, cut into three-inch squares.

Place 1 cube of cheddar in the middle of each square and top with 1 tablespoon of the apple mixture.

Lightly brush the edges of the pastry square with egg wash. Starting with one corner, fold the pastry square in half to make a triangle. Completely seal edges by crimping with a fork.

Place turnovers on a baking sheet lined with parchment paper that has been lightly sprayed with non-stick cooking spray. Just before baking, lightly brush tops of turnovers with egg wash.

Bake in 400-degree oven for approximately 10 minutes, or until golden brown. Serve warm.

NOTE: The turnovers can be made up to several hours in advance and will keep on the baking sheet covered with plastic wrap in the refrigerator. Do not brush tops of egg wash until right before baking.