

Braided Apple Pie Turnover

425 F
20 mins

Dough:

500 mL flour
15 mL baking powder
2 mL salt
15 mL sugar
125 mL cold butter
175 mL milk

Filling

1 apple (McIntosh), peeled and **very thinly** sliced
60 mL brown sugar
5 mL cinnamon (can also add pinch of cardamom, nutmeg or cloves)
60 mL finely chopped roasted almonds or sweetened coconut

(orange or lemon zest can also be added and you can also use raisins or other dried fruit)

Method:

1. Preheat oven to 425 F
2. Sift all dry ingredients for the dough into a large bowl.
3. Cut your cold butter into smaller pieces and then use your pastry blender to work them into the flour until they are the size of peas.
4. Add ½ the milk, then stir with a fork. Add the other ½ of the milk and stir until the dry ingredients are all moistened and the dough holds together into a ball. **TC**

5. Knead the dough on the counter about 6-8 times or until it holds together. Add a little flour if it's sticking to the counter.
6. Peel your apple, cut in half and core it. Slice very very thin. Add the slices to the medium bowl.
7. Roll the dough out onto a lightly floured counter only until it is the size of the small cookie sheet. Then lay the dough onto the pan.
8. Make a light line with your small metal spatula without going through to show where the middle section is. Then use your pastry cutter to cut the side pieces as shown in the diagram.
9. Combine the brown sugar and cinnamon. Sprinkle over top of the apple slices and toss. Add nuts or coconut if desired. Lay the apple pieces evenly down the center as shown in diagram and then sprinkle with the leftover nuts or coconut.
10. Braid the side dough pieces over to the centre to give it a braided look. Brush with egg wash, sprinkle with a little sugar and bake for 20 minutes till golden brown.
11. Remove from the oven, cool and then place on a cutting board and glaze

Glaze:

In a glass liquid measure place 125 mL of icing sugar. Add 15 mL of milk and stir with a fork till smooth. Add a drop of vanilla, maple or almond extract if desired.