

Cherry Turnovers with Puff Pastry

The following recipe and photography is provided by our friends at Stemilt. For more information on their fresh produce and recipes, visit stemilt.com.

Prep Time: 15 Minutes

Cook Time: 25 minutes

Total Time: 40 minutes

Serves 9

Ingredients

- 2 cups of Stemilt's dark-sweet cherries, pitted and halved
- 3 Tbsp. granulated sugar
- 1 tsp. fresh lemon juice
- 1/2 tsp. ground cinnamon
- 1 Tbsp. cornstarch
- 1 lb. store-bought puff pastry dough, thawed
- All-purpose flour, for rolling
- 1 egg yolk, mixed with 1/2 tsp. water
- Turbinado sugar, for sprinkling



Instructions

1. In a medium saucepan, bring the cherries, sugar, lemon juice, cinnamon and cornstarch to a boil over medium-high heat. Continue to boil for 1 to 2 minutes.
2. Remove from heat and allow to cool to room temperature. Refrigerate to cool completely.
3. On a heavily floured surface, roll out the puff pastry into a 15-inch square. Using a pastry wheel, pizza cutter or very sharp knife, cut the square into 9 five-inch squares.
4. Place about 2 Tbsp. of the cooled filling just off center of each square. Fold the squares over, corner-to-corner, to form a triangle. Seal the edges by pressing around the turnover with a fork. Carefully place each turnover on to a parchment-lined baking sheet. Refrigerate for 30 minutes.
5. Preheat your oven to 375°F.
6. Brush the tops of each turnover with the egg wash and sprinkle with a bit of turbinado sugar. Bake the turnovers for 20 to 25 minutes or until they are puffed and golden.
7. Remove and cool on a wire rack for at least 15 minutes. Serve warm.