

# National Cherry Turnover Day

Directions: Try this cherry turnover recipe!

## Ingredients

- 1 puff pastry (thawed)
- 1 cherry pie filling (21oz)
- 1.5 cups of powdered sugar
- 1 egg white (slightly beaten)
- 2 tbsp of milk
- 1 tsp of vanilla extract

## Directions:

- Preheat oven to 375 degrees. Open up the puff pastry dough and cut them into 8 squares.
- Place a full 1-2 tablespoons of cherry pie filling in the center of each square. Brush the edges of the squares with the egg white and fold over to enclose the pie filling.
- Bake on an un-greased baking sheet for 20 to 25 minutes, or until puff pastry is golden brown.
- Let cool!
- For Vanilla glaze:
  - Combine the powdered sugar, milk and vanilla extract in a bowl and whisk until smooth. Pour in a zip-lock bag then snip off the tip or corner to pipe on the cooled turnovers. Enjoy!

