

# CopyCat Turnovers

Arby's

Apple

## Ingredients

1 package puff pastry sheets  
4 large cooking apples  
1/2 cup sugar  
1 tablespoon cornstarch  
1 teaspoon lemon juice  
1/4 teaspoon ground cinnamon

## Sugar Drizzle:

1/2 cup confectioners' sugar  
1 tablespoon water

## Directions

Peel, core and slice apples. In medium saucepan over low heat, cook apples with sugar, cornstarch, lemon juice and cinnamon, stirring frequently, until apples are tender. Refrigerate until cool.

Thaw pastry sheets at room temperature 20 minutes.

Preheat oven to 400 degrees F.

Unfold pastry on lightly floured surface. Roll each sheet into a 12-inch square and cut into four 6-inch squares. Place 1/4 cup apple mixture in center of each square. Brush edges with water. Fold to form triangles, seal edges firmly with a fork.

Place on 2 baking sheets. Bake 25 minutes or until golden. Cool on wire rack.

For Sugar Drizzle: In small bowl, mix together confectioners' sugar and water. With spoon, drizzle on turnover, allow to set before serving.