

CopyCat Turnover

Arby's

Cherry

Ingredients

1 package puff pastry, defrosted
1 21-ounce can cherry pie filling
1 egg white lightly beaten with a teaspoon of water
3 tablespoons milk
1 cup powdered sugar

Directions

Preheat oven to 375°F.

Lay out the puff pastry sheets on an ungreased baking sheet, and cut the dough into 4 x 4-inch squares.

Place about 2 tablespoons of pie filling into the center of each square. Ideally, there will be about 5 to 6 cherries in each turnover. Do not overfill, as the filling may leak out while baking.

Brush egg wash on all the inside edges of the puff pastry, except for 1 inch in the center of each of the sides. This will allow the puff pastry to vent while cooking.

Fold the turnover in half diagonally to make a triangle. Gently press the edges together. Don't press too hard, or the edges won't puff as they should.

Brush the top of each turnover with egg wash and bake for 25 to 27 minutes, or until lightly browned. Remove the turnovers from the oven and allow them to cool slightly.

Make the icing by combining the milk and the powdered sugar in a small bowl. Drizzle the icing over the turnovers.