



# PUFF PASTRY CHERRY TURNOVERS

## Ingredients

1 box Pepperidge Farm puff pastry sheets (keep refrigerated)

1/4 tsp. almond extract

1/2 cup flour

### ICING

1 1/2 cup powdered sugar

2 TBSP milk

1/2 tsp. vanilla

### FILLING

\*\*\*USE FILLING FROM OUR

"HOMEMADE CHERRY PIE

FILLING" RECIPE\*\*\*

## Instructions

1. Preheat oven to 375 degrees. Add almond extract to pie filling. Stir well
2. Remove pastry sheet from box & unfold on lightly floured surface. Gently smooth out fold lines in pastry sheet by rubbing index finger in circular motion until smooth. Add dusting of flour to top of pastry sheet.
3. Using a sharp knife, gently cut pastry sheet down the middle both ways (making 4 squares on each sheet).
4. Place 2 TBSP of cherry filling in center of each square (don't overfill!). Take one corner of each square and fold over to make a triangle. Use a fork to press along the edges and seal pastry well.
5. Place on baking sheet lined with parchment paper. Bake 25-30 minutes until lightly browned.

## Icing

- In a small bowl, combine powdered sugar, milk & vanilla. Stir until smooth.
- Pour icing in a sandwich bag, cutting small corner of bag and piping icing over cherry turnovers. ENJOY!