

## FRUIT TURNOVERS

Yield 100

Portion 1 Turnover

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
315 cal	38 g	3 g	17 g	0 mg	236 mg	11 mg

**Ingredient**

PIE CRUST  
 PIE FILLING,APPLE,PREPARED  
 MILK AND WATER WASH

**Weight**

12 lbs

**Measure**

26 each  
 1 gal 2 qts  
 3 cup

**Issue****Method**

- 1 Prepare Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions. Divide dough into 8 pieces.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18 by 24-inch rectangular sheet about 1/8-inch thick. Cut into twelve 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each square. Fold opposite corner of dough together forming a triangle. Seal by crimping edges.
- 4 Make 2-1/2 inch slits near the center fold to allow steam to escape during baking.
- 5 Place 12 turnovers on each lightly greased sheet pan.
- 6 Brush top of each turnover with Milk and Water wash. Allow to dry before baking. See Recipe No. I 004 02. Do not use Egg and Milk wash or Egg and Water wash for turnovers. The egg and milk will cause the turnovers to brown excessively and egg and water wash will cause turnovers to be too pale in color.
- 7 Bake at 425 F. for 20 minutes or until lightly browned.