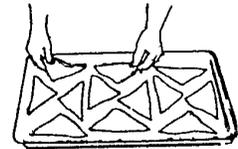
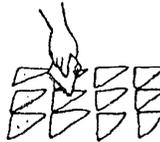
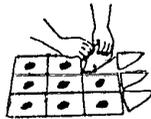
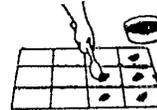
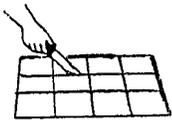


DIRECTIONS FOR MAKING TURNOVERS

1. Prepare $1\frac{1}{4}$ recipes Pie Crust (Recipe No. I-1). 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 $\frac{1}{8}$ inch thick. Cut into 12-6 inch squares. Brush edges of each square with water.
3. Place about $\frac{1}{4}$ cup (2 oz or 1-No. 16 scoop) fruit filling in the center of each square. Fold opposite corner of dough together forming a triangle. Seal by crimping edges.
4. Make $2\frac{1}{2}$ inch slits near the center fold to allow steam to escape during baking.
5. Place 12 turnovers on each lightly greased sheet pan (18 by 26 inches).
6. Brush top of each turnover with milk and water wash. Allow to dry before baking. See Recipe No. I-4-2. DO NOT use Egg and Milk Wash (Recipe No. I-4) or Egg and Water Wash (Recipe No. I-4-1) for turnovers. The egg and milk wash will cause turnovers to brown excessively and egg and water wash will cause turnovers to be too pale in color.
7. Bake at 425 F. about 20 minutes or until lightly browned.



REVISION