

## Strawberry Turnovers Recipe

- **Difficulty: Easy**
- **Category: Desserts, Breakfast**
- **Cuisine: American**
- **Cooking Method: Baking**

**Servings: 4 yield(s)**

**Prep Time: 15 mins**

**Cook Time: 35 mins**

**Total Time: 50 mins**

### **Ingredients:**

- **12 Fresh strawberries**
- **1/2 cup Granulated sugar**
- **1/2 Lemon**
- **1 Puff pastry**
- **1 Egg**

### **Glaze:**

- **2 tbsp Powder sugar**
- **1 tbsp Water/ lemon**

### **Toppings:**

- **1 tsp Powder sugar**
- **Vanilla ice cream**

## **Instructions:**

- **Step 1: Preheat an oven to 200c (400f), and remove the puff pastry from the freezer.**
- **Step 2: Cut the strawberries into small cubes.**
- **Step 3: Make the strawberry filling: in a small-medium pot add the strawberries and sugar.**
- **Step 4: Simmer for 10 minutes on low-medium heat. Add lemon juice and mix.**
- **Step 5: Let the mixture cool for 15 minutes.**
- **Step 6: Use a rolling pin to roll the puff pastry and cut into 8 even pieces.**
- **Step 7: Place 2 tbsp of the mixture on top of the puff pastry, cover it with another puff pastry square, and seal the edges with a fork.**
- **Step 8: Place them on a parchment-lined baking sheet keeping them about 1 inch apart.**
- **Step 9: Mix 1 egg with a tbsp of water, then brush it on top of the turnover. Bake at 200c (400f) for about 20 minutes until golden brown.**
- **Step 10: Make the frosting: mix together powder sugar, and water until you get a smooth consistency.**
- **Step 11: While the turnovers are warm, drizzle the glaze we made on top.**