



Raspberry Rhubarb Turnovers

Prep time: 20 minutes

Bake time: 25-35 minutes

Serves 6

Ingredients

- 1 lb puff pastry
- ½ c. sugar
- 1 ½ tsp. vanilla extract
- 1 ½ c. chopped rhubarb
- Pinch of salt
- 2 Tbsp. cornstarch
- 2 Tbsp. lemon juice
- 1 tsp. lemon zest
- 18 raspberries
- 1 large egg yolk.
- 1 tsp. heavy cream

Directions

- Line a baking sheet with parchment paper; set aside. Lay out puff pastry on a flat surface and cut into 4 inch squares. Place 4 inch squares on prepared baking sheet. Cover with plastic wrap and chill until firm, about one hour.
- In a small bowl mix sugar and vanilla until well combined. Transfer to a medium bowl with the rhubarb, salt, cornstarch, lemon juice and zest; mix until well combined. Gently fold in raspberries. Let filling set for about 10 minutes until filling is juicy.
- In a small bowl, whisk egg yolks and cream; set aside.
- Stir rhubarb filling and strain, discarding excess liquid. Divide equally among the pastry squares, placing filling in the center of pastry squares. Brush edges with egg wash fold dough diagonally over filling to form a triangle, and press to seal. Crimp edges with a fork, place filled turnovers on a baking sheet, cover with plastic wrap and chill until firm.
- Preheat oven to 375 degrees.
- Brush tops of turnovers with egg wash and bake. Rotate sheet half way through, until turnovers are puffed and golden brown (25- 35 minutes). When done baking immediately transfer turnovers to a wire rack to cool.
- Serve warm or cold.

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