**Apple and Blueberry Turnovers** makes 4

**Ingredients**

**Pastry**

1 cup plain flour
90g butter, softened
2 Tblsp caster sugar

1 egg yolk

½ Tblsp lemon juice
1 Tblsp cold water

**Filling**

150g tinned, sliced apples

60g blueberries

1 Tblsp caster sugar

¼ tsp cinnamon

1 Tblsp caster sugar, extra

**Method**

1. Preheat your oven to 180°C.
2. In a large bowl rub together the flour, sugar and butter with your fingertips until it looks like breadcrumbs; add the egg yolk, lemon juice and water, mixing until the dough comes together.
3. Knead the dough until it forms a smooth ball.
4. Wrap the dough in plastic and set aside to rest in the fridge while you make the filling.

To make the filling

1. In a small bowl combine together the filling ingredients and set aside.
2. Roll out the pastry to approx. 3mm thick and cut out 6 x 10cm diameter circles.
3. Divide the filling mixture between the circles of pastry.
4. Fold pastry over the filling to make half circles and press the edges together with a fork.
5. Place turnovers onto a baking paper lined tray and sprinkle with the extra caster sugar.
6. Bake for 15-20 minutes or until golden.