



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Apple Turnovers

Ingredients

- 2 large apples. Cored and diced
- 1 package puff pastry, thawed
- 1 TBS corn starch
- 1 egg, beaten
- 1 tsp lemon juice
- ½ cup brown sugar
- ½ tsp cinnamon
- ¼ cup butter
- Granulated or coarse sugar for dusting

Directions

Preheat your oven to 350F. Whisk together the brown sugar, corn starch, and cinnamon. Add in the diced apples, stirring to coat evenly. Set aside. Melt the butter in a sauce pan over low-medium heat. Stir in the lemon juice and apple mixture. Increase the heat to medium temperature. Cook until the mixture begins to bubble, about 5 minutes, stirring occasionally. Once the sauce begins to thicken, remove from heat. Let sit to cool slightly and set. Cut each puff pastry sheet into 9 squares. Add a heaping spoonful of apple mixture to one side of each of the puff pastry squares. Holding the corner of one of the squares, gently fold the puff pastry over the filling to form a triangle. Brush the top with the beaten egg. Sprinkle lightly with sugar. Bake for 15 minutes or until golden brown. Allow to cool for 2 minutes and serve.

Apple Butter

Ingredients

- 5 medium apples, cored and roughly chopped
- 2 cups water
- ½ cup sugar
- ½ tsp ground nutmeg
- ½ tsp cinnamon
- ½ tsp ground cloves

Directions

Set the apples and water in a 2-quart pot. Bring to a boil, then lower the heat to medium temperature. Whisk together the dry ingredients in a mixing bowl then add them into the pot with the apples. Give the mixture a good stir, cover and let cook for about 20 minutes, stirring occasionally. Using a submersion blender, blend until smooth. Allow to cool completely then refrigerate in a jar or other air tight container until ready to use.

Apple Honey

Ingredients

- 2 cups apple juice
- 1 cup sugar

Directions

Stir the apple juice and sugar together in a pot. Stir to dissolve the sugar. Bring to a boil. Keep the temperature to a low boil. Continue to cook for 45 minutes or until the mixture reduces to a “honey” like consistency. Cool completely and place in an air tight container. Refrigerate until ready to use.