



Janet Kleckner's Apple Turnovers

1. Pillsbury pie crust (UNROLL and cut in 4 equal pie shape pieces.)
2. One apple (peel and core while keeping it whole)
3. Set whole peeled and cored apple in center of one piece of dough.
(check if dough will cover apple, if not, gently roll it or pat it larger)
4. In the hole of the apple put:
 - 1 teaspoon sugar
 - sprinkle with cinnamon (as much as you want)
 - put 1/4 teaspoon margarine on the hole
5. Moisten the edges of the dough with water and carefully overlap them over the apple pinching the edges together.
6. Place in baking dish.
7. Make a syrup of equal parts of water and sugar, stir till sugar is dissolved and pour over the apple.
8. Bake at 350 degrees for 35-40 minutes or till crust is nice and brown.
9. Serve plain or with ice cream or cool whip.

ENJOY!