

Apples and Honey Turnovers

This is a tradition at our holiday table. The honey flavored liquor adds a mellow taste that complements the sweet filling nicely. Be sure to use a firm apple or the fruit will become too mushy when baked. The unbaked turnovers can be frozen ahead of time to be thawed and baked while dinner is being served.

Flaky pie dough, either 2 packages of prepared dough or enough homemade dough for 4 single crust 9-inch pies.

3 pounds tart, firm apples such as Granny Smith or Golden Delicious (about 8 medium)

3 Tablespoons unsalted butter or margarine

1 Tablespoon lemon juice

2/3 Cup sugar

1 Tablespoon honey liqueur (such as Wild Turkey American Honey)

1 Teaspoon cinnamon

Egg Wash

Peel and core apples, cut into 1/4-inch cubes.

Preheat oven to 350Fahrenheit

Melt butter in sauté pan over medium heat, add the apples and cook until the apples start to sizzle, about 1 minute.

Add lemon juice and sugar and cook until apples are slightly tender and have lost some of their moisture, about 3 minutes. Remove from heat and stir in the honey liqueur.

Pour filling onto a single layer pan to cool and sprinkle with cinnamon.

Working with a quarter of the dough at a time, roll out the dough to a 9-inch disk. Using a round cookie cutter or cup, cut out 4-inch circles.

Place about 1 Tablespoon of cooled filling on one side of each dough circle, leaving space around the edge to seal the crust. Brush with egg wash or water and fold half the crust over the filling, pressing the edges together to seal. Crimp the edges to fully seal the dough.

Cut two slashes in the crust to vent and carefully brush with egg wash.

Preheat oven to 400 degrees, set rack at lowest level.

Roll out crust and build pie. Use egg wash and sprinkle with sugar.

Bake 15 -- 20 minutes until the crust is golden brown and the filling is bubbling. Let cool for at least 15 minutes before serving.