

Easy Pear Turnovers

Makes 4

1 bartlett pear, peeled and cored
2 Tbsp. brown sugar
1/4 tsp. cinnamon
1/16 tsp. nutmeg
1/16 tsp. cloves
1/4 cup raisins
splash of almond extract (or vanilla)
1 sheet puff pastry, thawed
1 egg
turbinado sugar

Preheat the oven to 400.

Cut the pear into small/relatively thin pieces or slices, and toss together with the brown sugar, cinnamon, nutmeg, cloves, raisins and extract.

Roll out the puff pastry so it's just a tad larger and forms a square. Cut it into four squares.

Spoon 1/4 of the pear mixture into each square. Fold each square corner-to-corner so it forms a triangle and, with wet fingertips, pinch the dough together to seal (you can also press down with a fork). Place on a baking sheet.

Lightly beat the egg, and brush the tops of each triangle with it. Sprinkle each turnover with turbinado/coarse sugar. Bake in the preheated oven for about 25, until golden.