

EASY-PEASY BLUEBERRY TURNOVERS

INGREDIENTS

2 cups fresh blueberries, divided
2 tablespoons sugar
1 tablespoon cornstarch
2 teaspoons grated lemon peel
2 tablespoons butter
1 package frozen puff pastry, thawed (2 sheets)
1 egg
1 tablespoon water
1/2 cup turbinado or demerara sugar

DIRECTIONS

Preheat oven to 450F.

In a saucepan, combine 1/2 cup blueberries, sugar, cornstarch and lemon peel. Mash well with a fork. Bring to a boil over low heat; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in butter and remaining blueberries.

Unfold puff pastry. On a lightly floured surface, roll out each pastry sheet into a 12-in. square. Cut each into four squares. Spoon 3 tablespoons of filling into the center of each square; fold diagonally in half and press edges to seal. Place on an ungreased baking sheet. Beat egg and water; brush over pastry. Sprinkle with turbinado/demerara sugar.

Bake for 15 minutes or until golden brown. Combine confectioners' sugar and milk; drizzle over turnovers. Serve warm or at room temperature.