

Cedar Spring Farm Jam Turnovers

One Sleeve Refrigerated Pie Crust (like Pillsbury)

Any Flavor Cedar Spring Farm Jam

Egg Wash: 1 Egg mixed with 1 Tablespoon water

Sugar for sprinkling on top (optional)

Preheat oven to 400°F

Bring one sleeve of pie crust to room temperature.

Line a baking sheet with parchment paper. Carefully unroll pie crust on parchment.

Cut crust into quarters. So you have 4 triangles.

For each triangle:

Place one Tablespoon Jam in the middle.

Brush edges with egg wash and fold crust over jam matching edges.

Crimp edges with fork. Brush top with egg wash and sprinkle with sugar.

Repeat with remaining piecrust triangles.

Move turnovers so there is 2 inches between each on baking sheet.

Bake for 14-17 minutes or until turnovers are golden brown.

The jam filling will be very hot! Cool for 10-15 minutes before eating!

. Makes 4 Turnovers