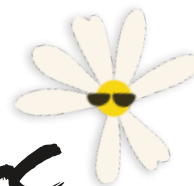


# Lara Jean's Cherry Turnovers



## Ingredients

### For The Crust

- 2 1/4 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 4 tablespoons vegetable shortening, cold and cut into pieces
- 10 tablespoons unsalted butter, cold and cut into cubes

### For The Filling

- 3 cups pitted cherries
- 1/3 cup granulated sugar
- large pinch of salt
- 1 tablespoon cornstarch
- 2 tablespoons fresh lemon juice

### For The Glaze

- 2 eggs beaten

## Directions

### STEP 1

Make the dough: In a food processor, pulse together the flour, baking powder, sugar and salt. Add in the shortening and half of the butter cubes, pulsing until the mixture looks like gravel. Next add the rest of the butter and pulse until the mixture resembles small peas. Pour in 1/4 cup of ice water, then pulse a few more times. Remove dough from the food processor, and roll into two disks. Wrap each in plastic wrap, and put in the refrigerator for at least one hour.

### STEP 2

Make the filling: While your dough is chilling, give the cherries a rough chop and add them to a medium sauce pan along with the sugar and salt over medium heat. Cook for about five minutes, stirring constantly. Bring the cherries to a simmer and cook for another five minutes, stirring. Spoon out two tablespoons of the juice from the cherries into a small bowl and stir the cornstarch into it. Pour the cornstarch mixture back into the sauce pan and continue to simmer, stirring the whole time. After about 6 to 8 minutes, the mixture will become very thick. Remove from heat, stir in the lemon juice, and allow to cool.

### STEP 3

Once the dough is thoroughly chilled, remove from the plastic wrap, one disc at a time. Generously flour a flat, clean surface, and, with a rolling pin, roll out the disc until it's about 1/8 of an inch thick. With a pizza cutter, cut out rectangles from the dough and place about 1 1/2 tablespoons of the cherries into the middle of the rectangle. With your left over rectangles, cut a few slits into the top of each pastry, in order to allow steam to escape while in the oven. Place on top of the cherries and use a fork to press down the edges. Repeat the whole process. Once finished beat two eggs together and use to glaze

Place the pastries on a greased baking sheet and bake until edges are golden brown, about 15 to 20 minutes.

