



# Frosted Apple Turnover Holiday Wreath

## The Apple That Started It All

I once tried to make turnovers with a sweet apple. It was a mess. The filling turned to mush. Granny Smiths are different. They are tart and firm. They hold their shape beautifully in the heat.

That's why this matters. The right apple gives you a perfect bite. You get sweet, spiced filling that isn't soggy. It's a small choice with a big result. What's your favorite baking apple? I'd love to know.

## A Little Secret in the Bowl

We grate the apples. It seems odd, doesn't it? But trust this old kitchen

trick. Grated apples cook evenly inside the pastry. They become tender without making a big gap.

Then we drain them. We save that precious apple juice. It's our magic glue. We use it to seal the pastry edges. Nothing is wasted in my kitchen. *Fun fact: That saved juice also makes the cinnamon sugar stick!* It gives the top a lovely, sparkly crust.

## Shaping with Grandma's Hands

Folding the pastry is my favorite part. It feels like wrapping a tiny gift. Cup your hands around the filling. Gently press to seal it in. That gentle pressure is important.

Why does this matter? You are making a pocket of steam. That steam puffs the pastry around the apples. It makes it light and flaky. Then you crimp the edges with a fork. I still laugh at that sound. It reminds me of my mother's kitchen.

## The Warm Smell of Waiting

You must freeze the shaped turnovers. Just for twenty minutes. This chills the butter in the pastry. A cold start makes the layers rise high in the oven.

Then comes the best part. The baking. Doesn't that smell amazing? It fills the whole house with warmth. The cinnamon sugar melts into a crackly glaze. Do you like your pastries more golden or deeply browned? I always peek through the oven window.

## Make a Wreath of Welcome

Let them cool for just ten minutes. Then arrange them in a circle on a big plate. It looks like a holiday wreath made of pastry. It's a simple way to make a day feel special.

See also Crisp and Savory Holiday Turkey

You can make these way ahead and freeze them. What a relief on a busy day! Just bake them straight from the freezer. Share them with someone you love. Tell me, who would you make this wreath for?

## Ingredients:

Ingredient	Amount	Notes
Granny Smith apples, peeled	3-4	Grated to yield 3 cups shredded
Sugar	$\frac{1}{4}$ cup plus 2 tablespoons	Divided use
Salt	$\frac{1}{8}$ teaspoon	
Puff pastry sheets	2 (9 $\frac{1}{2}$ by 9-inch) sheets	Thawed
Apple butter	$\frac{1}{2}$ cup	
Ground cinnamon	$\frac{1}{2}$ teaspoon	



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### Instructions

**Step 1:** Let's start with the apples. Grate them on the big holes of your box grater. You'll want about 3 cups of fluffy shreds. Put them in a bowl with that first  $\frac{1}{4}$  cup of sugar and the salt. Give it a good stir and let it sit for five minutes. This draws out the sweet juice. Doesn't that smell amazing already?

**Step 2:** Now for the pastry. Unfold your sheets on a lightly floured counter. Roll each one into a nice 10-inch square. Then, cut each big square into four smaller 5-inch squares. You'll have eight little pastry canvases ready for filling.

**Step 3:** Back to our apples. Drain them in a strainer over a bowl. Press them gently to get about  $\frac{1}{3}$  cup of juice. Save every drop! (Pressing too hard makes the filling dry, so be gentle). Put the apple shreds back in the bowl. Stir in the apple butter until it's all cozy and combined.

**Step 4:** Time to assemble! Put 3 tablespoons of filling in the center of each square. Brush the edges with your saved juice. Fold one corner over to the opposite corner to make a triangle. Cup your hands around the filling and press to seal. Crimp the edges with a fork. Make two little slits on top so steam can escape. Pop them on plates and freeze for 20 minutes. What other fruit could make a fun filling? Share below!

See also Parker House Holiday Butter Buns

**Step 5:** Heat your oven to 400 degrees. Mix the cinnamon and last 2 tablespoons of sugar. Brush the tops of your cold turnovers with the last of the juice. Sprinkle that cinnamon sugar all over. Bake for about 23 minutes until they are golden and puffed. Let them cool on a rack for 10

minutes. I still laugh at how impatient I get waiting. The smell is pure holiday magic.

## Creative Twists

This recipe is like a dear friend. You can dress it up for any occasion. A little change makes it feel new again. I love playing with flavors in my cozy kitchen.

**Pear & Ginger:** Use ripe pears instead of apples. Add a tiny pinch of grated fresh ginger to the filling.

**Savory-Sweet:** Sprinkle a little sharp cheddar cheese on the apple butter before folding.

**Nutty Crunch:** Add a teaspoon of chopped toasted pecans to the center of each filling mound.

Which one would you try first? Comment below!

## Serving & Pairing Ideas

A warm turnover is a happy thing all on its own. But sharing it makes it a celebration. I like to dust them with a little powdered sugar, like a light snowfall. A small scoop of vanilla ice cream melting on the side is pure joy. For a fancy brunch, arrange them in a circle on a big platter to look like a wreath.

For drinks, a hot mug of spiced apple cider is the perfect non-alcoholic match. For the grown-ups, a small glass of sweet sherry or a creamy Irish coffee feels so special. Which would you choose tonight?



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### Keeping Your Wreath Fresh and Ready

Let's talk about keeping your turnovers happy. Once baked, let them cool completely. Then store them in a sealed container. They will be good on the counter for a day. For longer, pop them in the fridge for up to three days.

You can freeze them before or after baking. I love freezing the raw triangles. I once made a double batch for a surprise visit. Having them ready in the freezer was a lifesaver. Just bake them straight from frozen. No need to thaw.

See also [Festive Pork Loin with Spiced Fruit Glaze](#)

To reheat, a warm oven works best. It brings back the flaky crust. A microwave will make them soft. Batch cooking like this saves precious holiday time. It means more moments for stories and laughter. **Have you ever tried storing it this way? Share below!**

### Turnover Troubles? Easy Fixes Right Here

First, a soggy bottom. This happens if the apples are too wet. Press out that juice firmly. I remember when my first batch was a bit wet. The pastry steamed instead of crisping. Draining well fixes this.

Second, the filling might leak. Make sure you crimp the edges well with a fork. Seal that dough like you're closing an envelope. A good seal keeps all the sweet apple inside. This matters for a beautiful, tasty treat.

Third, pale pastry. Your oven must be fully hot. Wait for it to reach 400

degrees. A hot oven gives you a golden, flaky crust. This simple step builds cooking confidence. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free puff pastry. Check your grocery store's freezer section.

**Q: How far ahead can I make them?** A: You can freeze the raw turnovers for a whole month. Bake them when you need them.

**Q: What if I don't have apple butter?** A: Use more grated apple. Add an extra pinch of cinnamon for warmth.

**Q: Can I make a smaller batch?** A: Of course. Just cut the recipe in half. Use one sheet of pastry and two apples.

**Q: Any optional tips?** A: A fun fact: a little egg wash before the sugar makes them extra shiny. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making this wreath. The smell of baking apples is pure joy. It always reminds me of my own grandmother's kitchen. I would love to hear about your baking adventure.

Please tell me all about it in the comments. **Have you tried this recipe?** Share your story or a picture. Cooking is about sharing, after all. Thank you for spending this time with me.

Happy cooking! —Elowen Thorn.



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