



## [Maple Pumpkin Turnovers](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 15 minutes

Cook time: 15 Minutes

Total Time: 45 minutes

Makes: 8

### **Easy Maple Pumpkin Turnovers Ingredients:**

- 1 cup Pumpkin Puree
- 2 Eggs
- ¼ cup Maple Syrup
- 2 TBSP Sugar
- 1 tsp Pumpkin Pie Spice
- 1 box Puff Pastry Dough
- Splash of Water
- 1 cup Powdered Sugar (confectioners' sugar, icing sugar, 10x sugar - whatever it is called in your country)
- 2 TBSP Milk
- 1 tsp

### **Easy Maple Pumpkin Turnovers Directions:**

- Preheat oven to 400°F.
- In a bowl, combine the pumpkin puree, one egg, syrup, sugar, and pumpkin spice. Mix well and set aside.
- Depending on the brand of puff pastry, you will either be able to unfold it into one square sheet,

or break it into two chunks. If it is the chunk brand, flour the counter lightly and roll the thawed dough into a square. Divide the rolled/folded dough into 4 squares. Repeat these steps with other half chunk of pastry, or the other sheet, depending on what form you purchased.

- Spoon two tablespoons of pumpkin filling into the center of the pastry square.
- Combine one egg with a splash of water. Whisk together.
- With a pastry brush, brush the egg/water mixture onto the edges of the dough. (Use a light hand here. Do not brush on too much.)
- Take one corner of the pastry and fold over the dough diagonally.
- Crimp down with a fork to seal.
- Using a sharp knife, slice a few vent holes in the top of the turnover.
- Place turnovers on a baking sheet in a 400° preheated oven, and bake for approximately 15 – 20 minutes or until brown and flaky.
- Let cool completely.
- Combine powdered sugar, milk, and maple extract until thin enough to drizzle (add more milk if necessary).
- Drizzle over maple pumpkin turnovers.