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Air Fryer Apple Turnovers – Quick, Flaky & Cinnamon-Spiced Delight!

Looking for a warm, comforting dessert you can make fast? These Air Fryer Apple Turnovers are the perfect treat! Soft, cinnamon-spiced apples wrapped in golden, flaky puff pastry—ready in just 35 minutes. A simple recipe with impressive results that everyone will love.

⏱ Duration

- Prep Time: 20 minutes
- Cook Time: 15 minutes
- Total Time: 35 minutes
- Yield: 4 Turnovers

🛒 Ingredients

For Stewed Cinnamon Apples

- 2 apples (Pink Lady recommended), peeled & diced
- 1 tsp cinnamon
- 1 tsp maple syrup
- 2 tbsp water

For the Turnovers

- 1 sheet frozen puff pastry
- 1 egg, lightly whisked (egg wash)

Optional for Serving

- Thickened or whipped cream



air fryer apple turnovers

Instructions

1. Prepare the Cinnamon Apples
   Cook the stewed apples as per your preferred method or the original recipe. Once soft and fragrant, transfer to a plate and let cool slightly.
2. Prepare Puff Pastry
   Allow the frozen puff pastry to thaw slightly. Cut it into 4 equal squares and brush the edges with the beaten egg.
3. Fill & Fold
   Spoon the apple mixture into the center of each square. Fold corner-to-corner to form a triangle. Seal the edges with a fork.
4. Egg Wash
   Brush the tops of each turnover with the remaining egg wash for a beautiful golden finish.
5. Air Fry
   Preheat the air fryer to 180°C / 350°F.
   Place 2 turnovers in the basket and cook for 15 minutes, or until golden and crisp.
   Repeat with the remaining turnovers.
6. Serve
   Enjoy as-is or serve warm with a spoonful of thickened cream or whipped cream.

Nutrition (Per Serving)

- Calories: 154
- Total Fat: 8g
- Carbs: 18g
- Fiber: 3g
- Sugar: 11g
- Cholesterol: 101mg

Helpful Tips

- Preheating is optional—your turnovers will still cook perfectly.
- Lightly spray the air fryer basket if it isn’t non-stick.
- Egg wash adds shine and a deeper golden color.
- Single-basket air fryers may require cooking in batches.
- You can also bake in the oven at 180°C/350°F for 15–20 minutes.
- Freeze uncooked turnovers and bake later—ideal for small air fryers!

- Store leftovers in an airtight container in the fridge for up to 2 days.

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