

## Table of Contents

- ◆
  - Air Fryer Apple Turnovers – Quick, Flaky & Cinnamon-Spiced Delight!
    - □ Duration
  - □ Ingredients
    - For Stewed Cinnamon Apples
    - For the Turnovers
    - Optional for Serving
  - □□ Instructions
  - □ Nutrition (Per Serving)
  - □ Helpful Tips

### 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.

## More Best recipes To must cook:

- [Revolutionize Dinner with This Easy Air Fryer Cube Steak Recipe 2025](#)
- [Insanely Easy Peanut Butter Fudge That Melts in Your Mouth! 2025](#)
- [Irresistible Air Fryer French Bread Pizza You'll Want to Make Every Night In 14 Minutes](#)
- [Air Fryer Cauliflower - Crispy, Healthy & Ready in Just 12 Minutes](#)
- [The Best Air Fryer Bacon and Eggs Recipe for Busy Mornings 2025](#)