



Blueberry Turnovers

This delicious blueberry pastry will delight all ages!

Yield: Six 6" turnovers

Ingredients

FILLING

- 2 ½ cups blueberries, fresh or frozen
- 3 TBSP sugar
- ½ tsp salt
- 1 TBSP cornstarch
- 1 tsp lemon zest
- 1 ½ tsp lemon juice
- 2 TBSP butter, unsalted

DOUGH

- 2 ½ cups [Artisan Blend](#)
- 1 tsp sugar
- 1 tsp salt
- 8 TBSP cold butter, cut in pieces
- 8 TBSP cold shortening
- 1/3 cup ice water, plus up to 1 TBSP if necessary
- 1 tsp lemon juice

WASH

- 1 egg yolk
- 1 TBSP milk
- large sugar crystals and/or cinnamon (optional)

Directions

Filling:

Smash ¾ cup of the blueberries with a potato masher or fork in the bottom of a small pan. Add sugar, salt, cornstarch, lemon juice and zest. Cook over medium/low heat 2 to 3 minutes until thick. Add the rest of the whole blueberries and cook two more minutes, stirring carefully to not smash the berries. Remove from heat, add butter and stir. Cool before using.

Dough:

Whisk the Artisan Flour, sugar and salt in the bowl of a stand mixer. Add shortening and butter and mix on low until pea-sized pieces are formed. Add ice water and lemon juice and mix until dough just comes together. Roll out to about 1/8" thick and cut out as many 6" circles as you can, re-rolling the scraps of dough. (You may be able to use the top of a small sauce pan as the guide.) You can refrigerate the dough for a few minutes so it will be easier to work with but

do not chill it too much or it may break when folded.

Turnovers:

Prepare egg wash and set aside. Preheat oven to 425°. Working with one piece of dough at a time on a small piece of parchment, place 7 or 8 fresh blueberries in a semicircle on one half of the pastry, spread one or two TBSP filling over the berries leaving almost 1" clear of filling at the edge. Brush the egg wash around the edge the whole circle. Using the parchment, fold over the top crust onto the bottom, seal by pressing with your fingers. Brush top and folded side with egg wash, smoothing any cracks, and sprinkle with sugar. Place on parchment-lined sheet pan and chill while prepping the other pastries. Make three small slits in the tops of the pastries to prevent splitting or oozing. If not baking the same day, freeze the turnovers by topping with another sheet of parchment and double wrap the sheet pan with plastic wrap.

Bake in the top third of the oven, one sheet pan at a time, for 15 minutes, reduce heat to 375° and continue baking until golden color, about 10 to 15 minutes more. If baking frozen turnovers, remove plastic wrap and bake in preheated oven 20 minutes before reducing oven temperature to 350° and baking another 10 to 15 minutes. Allow to cool on sheet pan for a few minutes before removing to wire rack to cool a little before eating.

Chef's Note: If you are using salted butter in the blueberry filling, reduce salt to ¼ tsp.

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