



Apple and plum turnovers



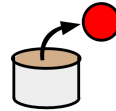
1. Peel one apple. Chop it and put it in the bowl.



3



$\frac{1}{2}$



2. Cut 3 plums in half, remove the stones.



3. Chop the plums and add to bowl.



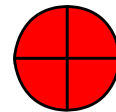
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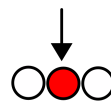
4. Add two large spoons of sugar into the bowl.






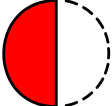
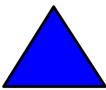
5. Add 2 spoons of lemon juice to the bowl. Mix well.



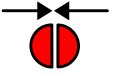



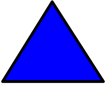



6. Roll the pastry and slice the pastry into 4 quarters.




7. Spoon some apple mix into the middle of the pastry.

8.  Fold the  pastry  square in  half, into a  triangle.

9.  Press the  edge together  firmly.

10.  Place the  triangles onto a  tray and  brush with  milk.

11.  Bake for  15 minutes.