

Strawberry Grapefruit Turnovers

pastry crust

1 1/2 C unbleached white flour

1/2 C coconut oil (cold)

1/4 - 1/2 C cold water

for the filling

1 pound strawberries

1 T grapefruit juice

zest of half a grapefruit

2-3 T honey*

1 T unbleached white flour

*depending on your preference for sweetness

directions for the crust

Mix flour and salt in a bowl and cut the coconut oil in with two knives or a pastry cutter until the mixture resembles a coarse meal. Add cold water and mix minimally until a dough forms. *Over-mixing will cause the crust to be tough.* Wrap tightly in plastic wrap and chill for 30 minutes.

directions for the filling

Cut stems off of strawberries and slice up. Combine strawberries and rest of ingredients in a bowl, mix until juices start to flow. Take chilled pastry crust out of fridge, let thaw for about 10 minutes. Divide into 6-8 pieces, depending on how big you want your turnovers. I make eight with this recipe. Roll each piece into a round, put approximately a quarter cup of filling in each one, fold over and crimp the edges. Poke or cut steam holes in the top of the pie and gently place on a parchment paper-lined baking sheet. Crack and separate an egg into two small bowls. In the yolk bowl, add one tsp of water and whisk together. Brush the top of the turnovers with this egg wash. Bake turnovers at 400 for 15-25 minutes, until top has become golden brown. Serve right away. These are best straight out of the oven. They will keep for a couple days, but quality goes down.



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