



# Apple Hand Pies

## Prep & Bake Time:

- Prep Time: 25 minutes (plus 1 hour chilling time)
- Cook Time: 20–25 minutes
- Total Time: 1 hour 45 minutes
- Servings: About 12 hand pies (depending on size)

## Dough Ingredients:

- 3 cups all-purpose flour
- $\frac{1}{4}$  cup sugar
- 1 tsp salt
- 1 cup (2 sticks) cold unsalted butter, cut into  $\frac{1}{2}$ -inch cubes
- Ice-cold water (add 1 tablespoon at a time, as needed)



## Dough Instructions:

1. In a large bowl, mix flour, sugar, and salt.
2. Cut in the butter until the mixture is crumbly with pea-sized bits of butter.
3. Gently smush or flatten any larger pieces of butter — this helps make the pastry flaky.
4. Add ice-cold water, 1 tablespoon at a time, tossing gently until the dough just comes together (don't knead).
5. Once the dough holds when squeezed, divide into two portions, flatten slightly into discs, wrap in plastic wrap, and refrigerate for at least 1 hour.

## Apple Filling Ingredients:

- 4–5 large apples, peeled, cored, and sliced
- 2 tbsp ground cinnamon
- $\frac{1}{4}$  cup brown sugar
- $\frac{1}{2}$  tsp salt
- 2 tbsp butter



## Filling Instructions:

1. In a skillet over medium heat, add apples, cinnamon, brown sugar, and salt.
2. Cook until apples soften slightly and release their juices.
3. Stir in butter, mixing until melted and glossy.
4. Set aside to cool completely before filling the dough.

## To Assemble Hand Pies:

1. Roll out chilled dough on a lightly floured surface.
2. Cut into rounds (or squares) for hand pies.
3. Place a spoonful of cooled apple filling in the center of each piece.
4. Fold over or cover, seal edges with a fork, and cut small slits for steam to escape.
5. Brush tops with egg wash (optional) and sprinkle lightly with sugar (optional).
6. Bake at 375°F (190°C) for 20–25 minutes, or until golden brown.

