

# Apple Hand Pies

Makes 7-8

## INGREDIENTS

Package of Pre-Made Pie Dough

### Apple Filling

¾ Cup Sugar  
2.5 tsp Cornstarch  
¾ tsp Cinnamon  
Pinch Nutmeg  
¼ tsp Kosher Salt  
2 Granny Smith Apples – whole  
1 cup of water



### Glaze

½ Cup Powdered Sugar  
1 TBSP Milk  
¼ tsp Vanilla

### Egg Wash

1 Egg  
1 TBSP Water

### Sprinkling for the top

1 tsp. Cinnamon  
2 TBSP turbinado sugar

## **DIRECTIONS**

### **Make the filling**

Peel apples – core and dice.

In pot – add granulated sugar, cinnamon, cornstarch, salt, 1 cup of water and whisk together. Add the apples and cook on a medium low heat until the apples start to boil and soften and thicken up. When apples are done, Strain with slotted spoon into a dinner plate and put in freezer to chill.

### **Make egg wash**

In a bowl add 1 egg, and a teaspoon of water. whisk together.

### **Make sugar and cinnamon mix**

Mix 2 Tbsp turbinado sugar and 1 tsp cinnamon



### **Prepare the dough and make the pies**

Cut into 4-inch circles – gently stretch the tops. On a sheet tray with parchment – lay out the bottoms, add egg wash around the edges. Add the chilled apples – piled high – and add the tops. Press the edges and seal with a fork. Egg-wash the tops and sprinkle cinnamon turbinado sugar mix generously on top. Make 4 little slits in top and put in oven. Cook for about 8 minutes and rotate the pan. Cook for another 6 minutes. Check for doneness.

### **Make the glaze**

Add ½ Cup Powdered Sugar, 1 TBSP Milk, ¼ tsp Vanilla to a bowl and whisk together. Let pies cool and drizzle the glaze.