

Kids in the Kitchen

Series:

Apple Hand Pies

1 pound prepared pie dough, cut into 8 pieces
3 baking apples, peeled and cored
2 tablespoons butter
¼ teaspoon salt
¼ cup white sugar
1 ½ teaspoons ground cinnamon
1 egg



Watch a video of this recipe being made by scanning this with your phone!

1. Line a baking sheet with a silicone mat or parchment paper.
2. Cut peeled and cored apples into quarters, cut each quarter into 3 wedges, and cut wedges into chunks.

3. Melt butter in a large skillet over medium heat; let butter brown to a light golden color, about 1 minute. Stir apples into hot butter; sprinkle with salt, white sugar. Cook and stir apple mixture until apples are softened, about 5 minutes. Mix in cinnamon; continue cooking until apples are soft and sticky, 1 to 2 more minutes. Remove skillet from heat and set aside to cool.
4. Preheat oven to 350 degrees F.
5. Form each dough piece into a ball, place on a floured work surface, and roll into a circle about 6-8 inches in diameter. Spoon apx. 1/3 cup apple filling in the center.
6. Fold dough over filling, leaving about 1/2 inch of dough on the bottom side visible. Gently press dough closed around filling, using your fingertips. Fold the overhanging bottom part of the dough up over the top edge, working your way around the crust, crimping tightly closed.
7. Repeat with remaining dough and filling until you have 8 small pies. Transfer pies onto prepared baking sheet.
8. Whisk egg in a small bowl. Brush top of each hand pie with egg mixture. Cut 3 small vent holes in the top of each pie.
9. Bake in the preheated oven until pies are golden brown and filling is bubbling, 25 to 30 minutes. Let cool for at least 15 minutes before serving.