

Apple Hand Pies

Dough

1 Cup all purpose flour
1/2 teaspoon salt
1/2 cup butter, chilled and cut into 1" pieces
1/4 Cup ice water

Filling

2 medium apples (a crisp variety - I used Honeycrisp)
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
1/2 cup packed brown sugar
1 tsp flour

Coarse sugar (Big crystal sugar)

2 TBL sugar
1/2 tsp cinnamon

1. To make the pastry, combine flour and salt in a medium bowl. Add the butter. Cut in butter using a pastry cutter until the mixture resembles coarse crumbs. Slowly add the ice water and mix just until a dough ball forms. Pat it out on a floured surface, cover in plastic wrap and refrigerate for at least 1 hour or overnight.
2. When the dough has chilled, roll it out on a floured surface until it's approximately 10" around. Use a circular cutter to cut out dough rounds. Reroll the scraps to get more rounds. Use a 4 1/2" cutter and cut 8 rounds. Place on a parchment lined sheet pan.
3. Preheat the oven to 350°.
4. Meanwhile, peel and chop apples into a small dice (about the size of big teeth). Combine with spices and sugar and toss thoroughly.
6. Put a tablespoon or so of apple mixture on the center of the dough circle and fold over, pinching ends shut or crimping with a fork. (Divide apple mixture evenly among your 8 rounds)
7. Brush with water and sprinkle with sugar. Bake for 30 minutes until golden brown.
8. When your pies are done baking, toss with the 2 TBL sugar and 1/2 tsp cinnamon.

