Apple Hand Pies
Makes about 18 3” hand pies
Ingredients:
- 1 ½ cups all purpose flour
- ½ teaspoon salt
- ½ cup + 2 tablespoons unsalted butter, cut into ½” cubes
- 1 whole egg
- 1 ½ teaspoons distilled white vinegar
- 2 ½ tablespoons water
- 1 ½ cups tart apples (such as Granny Smith or Ginger Gold) (about 1 large apple maybe a bit more)
- 2 tablespoons granulated sugar
- ¾ tablespoon all purpose flour
- ⅛ teaspoon salt
- ¼ teaspoon lemon juice
- milk
- granulated sugar

Directions:
1. Make pie crust: In a food processor blend together the flour and salt. Add butter and process using pulse until crumbs are about the size of peas, about 10-15 pulses. Mix together the egg, vinegar, and water in a bowl. Add the liquid mixture through the feed while pulsing the processor. *Do not run the processor “on” while adding liquid because you need to be very careful to not overmix the dough then it will be tough, that’s why I only use “pulse” when making this dough.*
2. Once the mixture is almost together with just a few dry crumbs in the bowl then turn it out onto a cutting board and gently work it into a ball with a few turns of the dough. Wrap in plastic and refrigerate for at least 30 minutes.
3. Preheat oven to 350F. Dice apples into about ¼” pieces and place in a bowl. Add the sugar, flour, salt, and lemon juice. Stir until combined and the apples are completely coated. Set aside.
Place a cooling rack onto a cookie sheet that has been lined with foil (*if you want less mess*) and spray the cooling rack with non-stick cooking spray.
4. When the dough is ready, roll it out to about ¼” thick and cut into 3 ¼” circles. Fill the circles in the middle with about 1 ½ teaspoons of apple filling. Fold over the dough to create a half moon shape and using your fingers seal the edges. Place the hand pie on the prepared cooling rack on the pan. Repeat with the other hand pies.
5. Poke two little vent holes in the top of the pies with a toothpick. Brush each one with milk then sprinkle with sugar. Bake for 32-34 minutes or until golden brown on the tops. Remove from oven and gently loosen from the cooling rack, if necessary, using a cookie spatula. Cool.

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