

## Easy Cherry Hand Pies with Flaky Crust and Vanilla Glaze

Few things capture the joy of baking like warm, golden



**OVEN**  
**375°F**

**TIME**  
**18 min**

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### INGREDIENTS

1 package refrigerated pie crusts (2 crusts)  
1 cup cherry pie filling  
1 egg (for egg wash)  
1 tbsp water  
2 tbsp coarse sugar (optional, for topping)  
For Optional Glaze:  
½ cup powdered sugar  
1-2 tsp milk  
... tsp vanilla extract

### DIRECTIONS

1. Preheat oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Unroll pie crusts and gently roll out to smooth. Use a cookie cutter or knife to cut into your desired shapes-circles, rectangles, or even hearts!
3. Spoon 1-2 teaspoons of cherry pie filling into the center of half the shapes, being careful not to overfill.
4. Top with remaining crust pieces. Seal the edges with a fork and poke a small slit or hole in the top for steam to escape.
5. In a small bowl, whisk together the egg and water to make an egg wash. Brush over each hand pie.
6. Sprinkle with coarse sugar if using, for a crunchy finish.
7. Bake for 15-18 minutes, or until the pies are golden brown and lightly puffed.
8. Let cool slightly, then drizzle with glaze if using.

### TIPS FOR SUCCESS

Don't overfill -a little filling goes a long way and prevents leaks.

Seal edges tightly with a fork to avoid messy blowouts in the oven.

For a shiny, golden finish, don't skip the egg wash .

These can be prepped ahead and frozen before baking-just bake straight from frozen, adding 3-5 minutes to the time. ?

**More recipes:** [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/easy-cherry-hand-pies-with-flaky-crust-and-vanilla-glaze/>