

## Glazed Sweet Potato Hand Pies: A Cozy, Flaky Fall Dessert

Glazed Sweet Potato Hand Pies



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Dough:

2 ½ cups all-purpose flour

1 tsp salt

1 tbsp granulated sugar

1 cup unsalted butter, cold & cubed

6-8 tbsp ice water

For the Sweet Potato Filling:

2 medium sweet potatoes, cooked & mashed

¾ cup brown sugar

1 tsp cinnamon

¾ tsp nutmeg

... tsp ground ginger (optional)

1 tsp vanilla extract

2 tbsp melted butter

Pinch of salt

For the Glaze:

1 cup powdered sugar

2 tbsp milk (adjust for consistency)

¾ tsp vanilla extract

### DIRECTIONS

1. Make the Dough: In a large bowl, whisk flour, sugar, and salt.
2. Cut in butter until the mixture forms pea-sized crumbs.
3. Add ice water one tablespoon at a time until the dough just comes together.
4. Form into a disc, wrap in plastic, and refrigerate for 30 minutes.
5. Prepare the Filling: In a bowl, mix mashed sweet potato, brown sugar, cinnamon, nutmeg, ginger, vanilla, butter, and salt until smooth.
6. Assemble the Hand Pies: Roll chilled dough to 1/8 -inch thickness.
7. Use a 4-5 inch cutter to make circles.
8. Spoon filling into the center, fold over, and crimp with a fork.
9. Brush with egg wash for golden tops.
10. Bake: Preheat oven to 375°F (190°C).
11. Bake pies on a parchment-lined baking sheet for 20-25 minutes until golden.
12. Glaze: While still warm, whisk glaze ingredients and drizzle or dip the pies.
13. Let the glaze set before serving.

### SWAPS & NOTES

Butter Substitute : Use vegan butter for a dairy-free version.

Make it Spicier : Add a pinch of clove or cardamom.

Filling Shortcut : Canned sweet potato puree works in a pinch.

Gluten-Free : Swap the flour for a 1:1 gluten-free flour blend.

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## TIPS FOR SUCCESS

Chill your dough-warm butter = soggy crust.

Don't overfill or your hand pies may burst.

Use a fork dipped in flour to prevent sticking when crimping.

Let the pies cool slightly before glazing so it doesn't melt right off. ?

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

Original recipe: <https://chefmaniac.com/glazed-sweet-potato-hand-pies-a-cozy-flaky-fall-dessert/>