

Flaky Cherry Hand Pies: Easy Recipe for Portable Perfection

that shatters just so, leading to a burst of



OVEN
400°F

TIME
5-7 min

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INGREDIENTS

to create these delightful Cherry Hand Pies:
For the Pie Dough (makes about 8-10 hand pies): 2
% cups all-purpose flour 1 tsp salt 1 cup (2
sticks) unsalted butter, very cold and cut into
%¹/₂-inch cubes % cup ice water (plus more if
needed):

DIRECTIONS

1. Steps for the : Recipe
2. Let's get these delicious hand pies baked!
3. Make the : Pie Dough (Start Here First!):
4. In a large bowl, whisk together the
5. flour and salt
6. very cold, cubed butter
7. to the flour mixture. Using a pastry blender, your fingertips, or two knives, cut the butter into the flour until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining.
8. Gradually add the
9. , 1 tablespoon at a time, mixing with a fork until the dough just comes together. Be careful not to overmix.
10. Divide the dough in half, flatten each half into a disk, wrap tightly in plastic wrap, and
11. refrigerate for at least 1 hour
12. (or up to 2 days). This chilling time is crucial for a flaky crust.
13. Prepare the : Cherry Filling:
14. In a medium saucepan, combine the
15. cherries, % cup granulated sugar, cornstarch, and lemon juice
16. Cook over medium heat, stirring frequently, until the mixture thickens and comes to a gentle boil (about 5-7 minutes). The cherries will release their juices and the cornstarch will thicken it into a glossy filling.
17. Remove from heat and stir in the
18. vanilla extract
19. almond extract

20. (if using).
21. Transfer the filling to a shallow bowl or plate and let it
22. cool completely
23. at room temperature. This is essential to prevent a soggy crust.
24. Assemble the : Hand Pies:
25. Using a 4-inch round or square cookie cutter, cut out shapes from the dough. Reroll scraps as needed (stack them, don't knead, to maintain flakiness) to cut more shapes. You should get 8-10 pieces of dough from each disk (so 16-20 total if making a full round pie). If making half-moon shapes, you'll use half the circles for bases and half for tops.

SWAPS & NOTES

Cherries: Fresh sour (tart) cherries are ideal for a classic hand pie, balancing the sweetness.

If using sweet cherries, you might reduce the sugar in the filling slightly.

Frozen pitted cherries work wonderfully - no need to thaw!

Pie Dough: For the flakiest crust, use very cold butter and ice water.

TIPS FOR SUCCESS

Keep Everything Cold: For a truly flaky crust, it's vital that your butter and water are very cold.

Work quickly with the dough to prevent the butter from warming up.

Don't Overmix the Dough: Overmixing develops gluten, which leads to a tough crust.

Mix just until the dough comes together.

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

Original recipe: <https://chefmaniac.com/flaky-cherry-hand-pies-easy-recipe-for-portable-perfection/>