

Homemade Apple Hand Pies: A Flaky and Delicious Recipe

Homemade Apple Hand Pies: A Perfect Cozy Treat



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Pie Crust:

2 1/2 cups all-purpose flour

1 teaspoon salt

1 tablespoon sugar

1 cup (2 sticks) unsalted butter, chilled and cubed

6-8 tablespoons ice water

For the Apple Filling:

3-4 medium apples (Granny Smith or Honeycrisp)

1/2 cup sugar

1 teaspoon cinnamon

1 tablespoon lemon juice

1 tablespoon cornstarch

For the Topping:

1 egg (for egg wash)

Extra sugar for sprinkling

Swaps and Notes:

Apples: Granny Smith apples are a great choice for this recipe because of their tartness, which balances the sweetness of the sugar. Honeycrisp apples are also a fantastic choice, as they are both sweet and firm. You can use any firm apple you love, such as Gala or Fuji.

Pie Crust: Using cold butter and ice water is crucial for a flaky crust. The cold butter creates steam pockets as it bakes, which is what gives the crust its flaky texture.

Spices: Cinnamon is a classic pairing for apples. You can also add other warm spices like a pinch of nutmeg, allspice, or ginger.

Topping: An egg wash is what gives the pies a beautiful golden color and a glossy finish. The extra sprinkle of sugar on top adds a sweet, crunchy texture. You can also make a simple glaze with powdered sugar and milk.

Cornstarch: The cornstarch is a crucial ingredient for the apple filling. It helps to thicken the juices from the apples, preventing the filling from becoming too runny and leaking out of the pies.

Instructions:

Make the Pie Crust: In a large bowl, whisk together the all-purpose flour, salt, and sugar. Cut in the cold, cubed butter using a pastry blender or your fingers until the mixture resembles coarse crumbs. Gradually add the ice water, 1 tablespoon at a time, and mix until a dough forms. Do not overwork the dough. Form the dough into a disc, wrap it in plastic wrap, and refrigerate for at least 30 minutes.

Make the Filling: Peel, core, and chop the apples into small, bite-sized pieces. In a bowl, toss the apples with the sugar, cinnamon, lemon juice, and cornstarch.

Assemble the Hand Pies: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper. On a lightly floured surface, roll out the chilled pie dough into a large rectangle. Use a knife or a pizza cutter to cut the dough into 8 squares.

Fill and Seal: Place a spoonful of the apple filling on one side of each square. Fold the other side of the dough over the filling to create a rectangle. Use a fork to press and seal the edges.

Egg Wash and Topping: In a small bowl, beat the egg with a tablespoon of water to create an egg wash. Brush the top of each hand pie with the egg wash and sprinkle with a little bit of sugar.

Bake: Place the hand pies on the prepared baking sheet and bake for 20-25 minutes, or until they are golden brown and the filling is bubbly.

Cool and Serve: Let the hand pies cool for a few minutes before serving.

Tips for Success:

Use Cold Butter: Using cold butter and ice water is the key to a flaky pie crust.

Don't Overwork the Dough: Overworking the dough will develop the gluten and result in a tough, hard crust. Mix just until a dough forms.

Seal the Edges: Make sure you use a fork to press and seal the edges of the hand pies. This is a crucial step that prevents the filling from leaking out during baking.

Use a Fork: Piercing the top of the hand pies with a fork will allow steam to escape, which prevents the pies from bursting.

Serving Suggestions and Pairings:

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12. **Serving Suggestions and Pairings:** These apple hand pies are delicious on their own. For a truly decadent treat, you can serve them warm with a scoop of vanilla ice cream or a drizzle of caramel sauce. A hot cup of coffee or a glass of cold milk would also be a perfect accompaniment.
13. **Nutritional Information:** (Please note that this is an estimate and will vary based on specific brands and portion sizes)
14. **These are an indulgent and delicious dessert.** The calories, carbohydrates, and fats come from the pie crust, butter, and sugar. While they are a decadent treat, they are a wonderfully satisfying dessert that is perfect for a special occasion or a fun baking project.
15. **Storage and Leftover Tips:** Leftovers of these hand pies can be stored in an airtight container at room temperature for up to 3 days. For a fresher taste, you can also store them in the refrigerator. To get that flaky, fresh-out-of-the-oven texture back, you can pop a hand pie in the oven or air fryer for a few minutes. They also freeze beautifully.
16. **Final Thoughts:** This Homemade Apple Hand Pies recipe is a timeless classic for a reason. It's a comforting, delicious, and easy dessert that is perfect for any occasion. The combination of a flaky crust and a warm, spiced apple filling is simply irresistible. I hope you enjoy this effortless and delicious treat as much as I do!

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