

Grandma's Fried Blackberry Hand Pies (The 30-Minute Dessert Shortcut!)

Easy Southern-Style Fried Blackberry Hand Pies with Quick Glaze



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

This recipe is simple, relying on just a few key components.

DIRECTIONS

1. Steps for the : Recipe
2. Step 1: Prep the Oil and Glaze
3. Heat the : Oil:
4. Fill a heavy : Dutch oven or heavy-bottom pot
5. 4-5 inches deep
6. with vegetable oil. Attach an oil or candy thermometer to the side of the pot to monitor the temperature.
7. Bring the : Temperature Up:
8. Slowly bring the oil temperature to
9. . This precise temperature is crucial: if it's too cold, the pies absorb oil and get greasy; too hot, they burn before the crust is cooked through.
10. Mix the : Glaze:
11. While the oil heats, make the glaze. In a small bowl, whisk together the powdered sugar, corn syrup, and water until smooth. Cover the bowl with a damp paper towel and set it aside to prevent it from drying out.
12. Step 2: Cut and Fill the Pies
13. Roll and : Cut:
14. Roll out your refrigerated pie crust. Use a
15. 5-6-inch bowl or cookie cutter
16. to trace a round shape. Cut out the rounds with a knife. If your bowl only fits twice on the crust, you can use a rolling pin to roll the crust out a little more to get at least
17. three rounds
18. per crust (for a total of six pies).
19. Spoon the : Filling:
20. Spoon about

21. 2 tablespoons of blackberry pie filling
22. onto the center of one half of a pie crust round. Be careful not to overfill, leaving a clean border for sealing.
23. Seal the : Edges:
24. Using your fingers, lightly brush a little water along the edges of the crust. Fold the pie round over to create a half-moon shape, covering the filling.
25. Crimp the edges tightly

SWAPS & NOTES

: Speedy Satisfaction: Using canned filling and store-bought crust cuts the prep time drastically.

You go from craving to eating a perfect, warm hand pie almost instantly.

The Perfect Texture: The magic is in the deep-fry .

It creates a blistered, bubbly, golden-crisp crust that you just can't replicate in the oven.

TIPS FOR SUCCESS

The Thermometer is Your Friend: A digital or deep-fry thermometer is mandatory.

Maintaining that 375°F is the number one key to a perfect, non-greasy fried pie.

Seal, Seal, Seal: Any opening in the crust is an invitation for the filling to bubble out and cause a mess (or an oil splatter).

Press the edges firmly and use that fork to create a watertight seal.

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

Original recipe: <https://chefmaniac.com/grandmas-fried-blackberry-hand-pies-the-30-minute-dessert-shortcut/>