

## Easy Homemade Apple Hand Pies: The Perfect Flaky Portable Dessert

are the gold standard of rustic baking.



**OVEN**  
**400°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pound pie dough: (Store-bought or your favorite homemade recipe)
- 1 1/2 pounds Granny Smith apples: Peeled, cored, and sliced thin.
- 3 Tablespoons salted butter: We will brown this for extra depth.
- 1/4 teaspoon salt: To balance the sweetness.
- 1/3 cup brown sugar: For a rich, molasses-like sweetness.
- 1 1/2 teaspoons ground cinnamon: The essential warm spice.
- 1/4 teaspoon ground ginger: Adds a subtle, sophisticated zing.
- 1 egg & 2 teaspoons milk: For the golden egg wash.
- 2 teaspoons granulated sugar: For a crunchy, sparkling crust.

### DIRECTIONS

- 1.** Prep the Dough: Evenly divide your pie dough into 6 equal pieces and roll them into balls. Cover them and let them chill in the refrigerator. Keeping the fat in the dough cold is the secret to a flaky crust!
- 2.** Make the Browned Butter Filling: In a skillet over medium heat, melt the butter until it begins to foam and turn a nutty golden brown. Whisk in the salt, brown sugar, cinnamon, and ginger. Add your sliced apples and stir to coat. Simmer on low until the apples are soft but not mushy. **Crucial Step:** Let the filling cool completely before assembling.
- 3.** Assemble the Pies: Preheat your oven to 400°F and line a baking sheet with parchment paper. On a lightly floured surface, roll each dough ball into a 5-inch circle. Place about 1/4 cup of the cooled apple mixture in the center.
- 4.** Seal and Vent: Fold the dough over to create a half-moon shape. Use a fork to crimp the edges tightly. This prevents the filling from leaking. Cut a small "x" in the top of each pie to allow steam to escape.
- 5.** The Finishing Touch: Whisk the egg and milk together. Brush the tops of the pies generously and sprinkle with granulated sugar.
- 6.** Bake to Perfection: Bake at 400°F for 15 minutes. Then, reduce the heat to 350°F and bake for another 10-15 minutes. You are looking for a deep golden brown and bubbling juices.

### SWAPS & NOTES

The Apples: I highly recommend Granny Smith for their tartness and ability to hold their shape.

However, Honeycrisp or Braeburn are excellent substitutes.

The Spices: If you don't have ginger, you can swap it for nutmeg or even a dash of cloves.

The Crust: If you are short on time, a high-quality refrigerated pie crust works beautifully here.

## TIPS FOR SUCCESS

**Don't Overfill:** It is tempting to pile on the apples, but a leaky hand pie is a messy hand pie.

**Cool the Filling:** If the filling is hot, it will melt the butter in your dough before it hits the oven, resulting in a tough crust.

**Cold Dough:** If the dough gets too soft while rolling, pop it back in the fridge for 10 minutes.

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

Original recipe: <https://chefmaniac.com/easy-homemade-apple-hand-pies-the-perfect-flaky-portable-dessert/>