

Apple Hand Pies Recipe: Flaky, Sweet, and Perfectly Portable

1 1/2 pounds Granny Smith apples



OVEN
400°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound pie dough
- 1 1/2 pounds Granny Smith apples
- 3 tablespoons salted butter
- 1/4 teaspoon salt
- 1/3 cup brown sugar
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground ginger
- 1 egg
- 2 teaspoons milk
- 2 teaspoons granulated sugar

DIRECTIONS

1. Prepare dough: Divide pie dough into 6 portions, roll into balls, and chill.
2. Make filling: Peel, core, and slice apples. Cook in butter with salt, brown sugar, cinnamon, and ginger until softened. Let cool.
3. Preheat oven: Set to 400°F and line a baking sheet with parchment.
4. Roll dough: Roll each dough ball into a 5-inch circle.
5. Fill: Add about 1/4 cup apple filling to each circle.
6. Fold and seal: Fold dough over filling and crimp edges with a fork.
7. Egg wash: Whisk egg and milk, brush over pies, and sprinkle with sugar.
8. Vent: Cut a small "x" in each pie.
9. Bake: Bake at 400°F for 15 minutes, then reduce to 350°F and bake another 10-15 minutes until golden brown.
10. Cool and serve: Let cool slightly before enjoying.

SWAPS & NOTES

Apples: Granny Smith apples provide a tart balance, but Honeycrisp or Fuji can also be used.

Spices: Adjust cinnamon and ginger to taste or add nutmeg for extra warmth.

Pie dough: Store-bought or homemade both work well.

Egg wash: Helps create a golden, glossy finish.

TIPS FOR SUCCESS

Make sure the apple filling is cooled before assembling the pies.

This prevents the dough from becoming too soft and difficult to handle.

Sealing the edges well is important to keep the filling from leaking during baking.

Using a fork to crimp helps create a tight seal.

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

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