

## Easy Fried Blackberry Hand Pies with Simple Sugar Glaze

Here is what you need to make these Blackberry Hand Pies:



**OVEN**  
**375°F**

**TIME**  
**2 to 3 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

21 ounces canned blackberry pie filling  
Refrigerated pie crust  
Vegetable oil, for frying  
For the sugar glaze:  
1/2 cup powdered sugar  
1 teaspoon corn syrup  
1 tablespoon water

### DIRECTIONS

1. Heat the oil: Fill a heavy Dutch oven or heavy-bottomed pot with vegetable oil to a depth of about 4 to 5 inches. Attach a candy or oil thermometer and heat the oil to 375°F.
2. Cut the pie crust rounds: Roll out the refrigerated pie crust. Use a 5- or 6-inch bowl as a guide to trace and cut round shapes. If needed, gently roll the dough a little thinner so you can cut out more rounds. You want 6 rounds total.
3. Fill the pies: Spoon about 2 tablespoons of blackberry pie filling onto each round, adjusting slightly depending on how much the crust can hold without overflowing.
4. Seal the edges: Brush a little water around the edges of each round with your fingers. Fold the dough over the filling to create a half-moon shape, then crimp the edges well to seal.
5. Make the glaze: In a small bowl, stir together the powdered sugar, corn syrup, and water until smooth. Cover the bowl with a damp paper towel so the glaze does not dry out while you fry the pies.
6. Fry the hand pies: Carefully fry one hand pie at a time in the hot oil for 2 to 3 minutes, or until deep golden brown. Remove it from the oil and place it on paper towels to drain.
7. Glaze the pies: Use a pastry brush to brush glaze over both sides of the warm hand pie. Transfer it to a baking sheet or cooling rack.
8. Repeat and serve: Repeat the frying and glazing process with the remaining pies. Serve them warm for the best texture and flavor.

## SWAPS & NOTES

A few simple notes will help these hand pies turn out beautifully.

**Pie crust:** Refrigerated pie crust keeps this recipe easy and convenient, but be sure to keep it chilled until you are ready to work with it.

**Blackberry filling:** Canned filling is quick and dependable, which makes this recipe especially beginner-friendly.

**Oil temperature:** Keeping the oil at 375°F is one of the most important parts of the recipe.

### TIPS FOR SUCCESS

It can be tempting to add extra blackberry filling, but too much makes them harder to seal and more likely to leak during frying.

Crimp the edges firmly so the filling stays tucked inside.

A good seal is one of the biggest keys to successful fried hand pies.

Keep an eye on the oil temperature between batches.

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

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