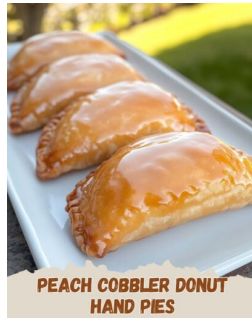


## Peach Cobbler Donut Hand Pies: A Sweet, Glazed Dessert Everyone Will Love

Peach Cobbler Donut Hand Pies



**OVEN**  
**375°F**

**TIME**  
**5 to 7 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Filling:

- 2 cups fresh or canned peaches, diced
- 1/4 cup granulated sugar
- 2 tablespoons brown sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice

For the Dough:

- 1 package refrigerated pie crusts, or homemade pie dough

- 1 egg, beaten, for egg wash

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons milk or heavy cream
- 1/2 teaspoon vanilla extract

### DIRECTIONS

1. Make the peach filling: In a saucepan over medium heat, combine the diced peaches, granulated sugar, brown sugar, cornstarch, cinnamon, nutmeg, vanilla extract, and lemon juice. Cook, stirring frequently, for about 5 to 7 minutes, until the mixture thickens and the peaches soften.
2. Remove the filling from the heat and let it cool completely.
3. Prep the dough: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
4. Roll out the pie dough and cut it into 4- to 6-inch circles, depending on how large you want your hand pies.
5. Fill and seal the pies: Spoon a small amount of cooled peach filling onto one side of each dough circle, leaving a border around the edge.
6. Fold the dough over to form a half-moon shape. Press the edges together, then crimp with a fork to seal. Brush the tops with beaten egg for a golden finish.
7. Bake until golden: Place the hand pies on the prepared baking sheet and bake for 18 to 22 minutes, or until golden brown and crisp.
8. Let them cool slightly on the pan or a wire rack.
9. Make the glaze: In a small bowl, whisk together the powdered sugar, milk or heavy cream, and vanilla extract until smooth.
10. Glaze the hand pies: Once the hand pies have cooled slightly, dip or drizzle each one with the glaze. Let the glaze set for a few minutes before serving.

## SWAPS & NOTES

-and wrap it all up in a flaky golden crust.

Then, to push them into true bakery-treat territory, they get finished with a simple vanilla glaze that gives them that irresistible donut-shop vibe.

This is the kind of dessert that feels equally at home at a summer cookout, brunch table, holiday spread, or weekend baking session.

They're easier to serve than a full cobbler, more playful than a traditional pie, and perfect for anyone who loves handheld desserts with big flavor.

### TIPS FOR SUCCESS

A few small tips can make these hand pies even better: Don't overfill the dough, or the pies may leak while baking.

Make sure the filling is cooled before assembly.

Seal the edges well with a fork to help keep everything inside.

Cut a tiny slit in the top of each pie if needed to allow steam to escape.

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

Original recipe: <https://chefmaniac.com/peach-cobbler-donut-hand-pies-a-sweet-glazed-dessert-everyone-will-love/>