

# Cherry Hand Pies

Makes One Dozen



## Ingredients

### For the Pastry Dough

- 2 cups all-purpose flour (plus more for dusting the board)
- 1/2 cup sugar
- Pinch of Kosher salt
- 1 egg
- 3 tablespoons sour cream
- 3/4 cup (1 1/2 sticks) COLD unsalted butter, diced

### For the filling

- 3 cups cherries, pitted (fresh or frozen)
- 3 tablespoons cornstarch
- 1/2 teaspoon cinnamon
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- 1/2 cup sugar PLUS 1 tablespoon
- 1 egg beaten with 2 teaspoons water
- 2 tablespoons sanding sugar (or regular sugar)

## Steps

- 1. Make the crust.** In a large, bowl whisk together flour, sugar and salt.
- In a measuring cup whisk together the egg and sour cream until mixture is smooth.
- Add the cold butter cubes to the flour mixture and with your fingers (or pastry blender) combine the flour with the butter until you get pea-size pieces of flour/butter. Pour the egg mixture into the flour mixture. Using your hands work the dough to form a ball. It will be crumbly at the beginning but should come together quickly. Remove dough from the bowl, smooth it out and wrap in plastic wrap. Refrigerate for at least 3 hours (or overnight) before rolling it out.
- 4. Make the filling.** In a medium-size pot, combine the cherries, cornstarch, cinnamon, lemon juice, lemon zest and sugar. Cook on medium-high heat until the mixture bubbles and has thickened. This will take about 10-ish minutes. Make sure the mixture is thick enough to completely coat the back of a spoon. Remove from heat and let it cool.
- Preheat oven to 350°F. Prepare one baking sheet pan with parchment paper. Generously flour your counter/work surface. Remove dough from the fridge and begin rolling it out until it is about 1/4-inch thick. This dough will be sticky so be sure to flour the rolling pin and continually move the dough around the counter/board to ensure it's not sticking. Using a 3-inch round biscuit cutter, begin cutting rounds. You should be able to get 24 re-rolling the dough if necessary. Place 12 rounds on each baking sheet pan.
- Add about 2-3 tablespoons of cherry filling to the center of each round leaving the edges clean.
- Brush the outer ring of each circle edge with egg wash and place another round dough circle on top. Secure the two together by crimping using the tines of a fork. Brush the tops with the rest of the egg wash and sprinkle the tops with sugar.
- Bake for 20 - 25 minutes or until the edges are golden brown. Let these cool a bit before removing from pan and enjoying warm or at room temperature.