

Apple Hand Pie

Makes four pies



Crust Ingredients

- 1 ½ cups all-purpose flour
- 2 tablespoons sugar
- ½ teaspoon kosher salt
- 10 tablespoons (1 ¼ sticks) unsalted butter, chilled, cut into small pieces
- 4 tablespoons ice water

Filling Ingredients

- 3 Fuji or Granny Smith apples, peeled, halved, cored, cut into ½ inch thick slices
- ¼ cup sugar
- 1 tablespoon fresh lemon juice
- 1 teaspoon ground cinnamon
- 2 teaspoons cornstarch
- 1 large egg white beaten, with 1 tablespoon of water (for egg wash)
- 1 tablespoon sanding or granulated sugar for the crust

Steps

- Step 1: **Start with the crust:** Pulse together flour, sugar and kosher salt in a food processor. Add the super-cold butter pieces and pulse until the mixture resembles a course meal (but you can still see pea-size chunks of butter). Add the ice water and pulse until large, moist clumps form.
- Step 2: Carefully remove the dough from the bowl of the processor and gather it into a ball. Flatten the ball into a disk and wrap well in parchment paper or plastic wrap and chill for at least 1 hour.
- Step 3: **Pre-heat oven to 400°F. Make the filling:** Peel and cut the apples. Put apples into a bowl and add the lemon juice, cinnamon, cornstarch and sugar. Mix well ensuring the lemon juice coats all the apple pieces.
- Step 4: Once the dough has chilled, lightly dust a piece of parchment paper and roll dough out to about a 12-inch rectangle.
- Step 5: Cut the dough into four equal pieces (rectangles) and spoon the apple mixture onto one half of each rectangle. Brush the border of each rectangle with the egg wash and fold over each piece and secure the edges well by crimping with a fork. Put the pies onto a parchment-lined baking sheet pan and brush the tops with the egg wash. Sprinkle the tops with sanding sugar or white sugar and cut three slits on the top (for venting). Bake for about 30 minutes or until the dough has puffed and the edges are golden brown. Let cool before serving.