



Apple Hand Pies

Makes: 9 servings

Prep Time: 90 minutes Cook Time: 30 minutes

Total Time: 1 hour & 30 minutes plus chill time

Ingredients

Pie Dough:

- 4 cups (470g) all-purpose flour
- pinch of salt
- 1 & 1/2 cups (125g) sharp cheese such as sharp cheddar or aged havarti, finely grated
- 1 & 1/4 cups cold unsalted butter, cut into cubes
- 1 cup cold water
- 1 cup ice
- 1/4 cup apple cider vinegar

Apple Filling:

- 2 tbsp unsalted butter
- 3 cups (approx 3 medium apples) peeled and diced apple (weight is of diced apple, not whole fruit)
- 1/2 tsp vanilla extract
- 1/4 plus 2 tbsp light or dark brown sugar
- 1/2 tsp ground cinnamon
- pinch of salt
- 2 tbsp granulated sugar
- 2 & 1/2 tbsp all-purpose flour

To Finish:

- Egg wash: 1 egg whisked with about 1 tbsp of water
- Raw / Demerara sugar for sprinkling (optional)

Instructions

Pie Dough:

Place flour, salt, and freshly grated cheese into a large bowl. Mix to combine. Cut butter into chunks, and add to the flour. Toss lightly to coat.

Working quickly, using a pastry blender or your fingers, cut the butter into the flour mixture until there are only large pea-sized chunks left. You want a few lumps of butter remaining to keep the pastry nice and tender.

Combine ice, water and cider vinegar in a bowl. Sprinkle a few tablespoons of the ice water into the flour and butter mixture, and using a stiff spatula or your hands, mix in well. Continue adding water a tablespoon at a time (I usually start with about 3/4 cup liquid, mix that in, then go from there and add additional liquid as needed) until you have a dough that holds together well, but is not too wet.

Squeeze together with your fingertips to make a homogenous dough. Shape into a rectangle. Rest in the fridge for one hour.

Roll out the dough on a floured surface into a rectangle, fold it in thirds like a letter, then roll again in rectangle and repeat the folding. Repeat this process one more time. Shape into a rectangle. Wrap tightly in plastic, then leave to chill in the fridge for at least 2 hours, or up to overnight.

Apple Filling:

Place the butter into a medium pan. Add the apple, vanilla, brown sugar, cinnamon and salt, and cook over medium heat, stirring frequently, until the butter and sugar has melted. Continue to cook for 3-4 minutes until the apple has softened slightly.

Combine the sugar and flour in a bowl. Add to the apple mixture and cook, stirring constantly, until the mixture has thickened up. Transfer to a sheet pan and leave to cool uncovered at room temperature.

Assembly:

Remove the pie dough from the fridge and divide into two pieces. Wrap one piece up and place back into the fridge until ready to use. On a lightly floured surface, roll out the other piece of pie dough into a large rectangle, approximately 10x15". This ensures you have enough room to cleanly cut out 9 rectangles.

Using a ruler and a pastry wheel, cut out 10 rectangles, each measuring 3"x4". Transfer to a parchment paper lined baking sheet and place in the fridge until ready to use.

Roll out the remaining piece of dough into a large rectangle (or you can do this in sections if that is easier).

Aim for about the same thickness as the first piece. Cut lattice strips as desired (you want to make sure that some of them are at least 6 inches long if you are making an angled lattice like I did, to ensure they are long enough to fit). Place your prepared lattice strips onto a parchment paper lined sheet pan and place into the fridge. Squish any scraps back together and place in the fridge until ready to use. You may have to make additional strips, depending on how close you like them spaced.

To assemble the hand pies, it is easiest to work with one at a time. Take a rectangle of pie dough and place it on your work surface (you can lightly flour it or use a piece of parchment). Spread with a little of the apple filling (maybe 2 teaspoons), leaving a space around edges (see image in blog post).

Top with strips of dough all going the same direction (see images), then lattice with the strips going in the opposite direction. Lattice however you like. I find that if there is a lot of overhang on a strip, I can cut it and use it in a different part of the hand pie where a shorter strip of dough is needed.

To finish, take a sharp knife and carefully cut around the border of the pie so that the lattice is flush with the bottom piece of dough. This should create enough of a seal.

Carefully lift up your hand pie and place it on a parchment paper lined baking sheet in the fridge.

Repeat the process with the rest of the pies until you have latticed them all. Use scrap dough to make more lattices if needed. You may have a little filling and pastry left over - feel free to make this into a few more hand pies!

Once all the pies are done, leave them to chill in the fridge for at least 30 minutes to allow the pastry to firm up. While the pies are chilling, preheat the oven to 375°F.

Brush the tops of the pies with egg wash and sprinkle with sugar if desired. Bake the hand pies for 25 to 35 minutes, until the pastry is deeply golden. Remove from the oven and allow to cool slightly on the pan then transfer to a wire rack to cool completely.

Serve at room temperature or slightly warm. Store leftovers lightly covered at room temperature. Refresh briefly before eating if desired.

Recipe adapted from Cloudy Kitchen