

## Apple Hand Pie

Yields 5 pies



### Ingredients

#### Crust

- 1 ¼ cups (6 ¼ ounces) all-purpose flour
- 1 tablespoon sugar
- 3 tablespoons vegetable shortening, chilled and cut into cubes.
- 5 tablespoons salted butter, chilled and cut into cubes
- 4-6 tablespoons ice water

#### Apple Filling

- 1 Granny Smith apple, peeled and diced into cubes
- 1 Jonagold apple, peeled and diced into cubes
- 1 tablespoon all-purpose flour
- ¼ cup granulated sugar
- ⅛ cup light brown sugar
- ¼ teaspoon ground cinnamon and extra for sprinkling
- ¼ teaspoon ground nutmeg
- 1 teaspoon lemon juice
- Turbinado sugar for sprinkling

### Assembly

1. Line a cookie sheet with parchment paper or silpat.
2. Remove the crust from the refrigerator and place on the counter for 20 minutes. Place the apple filling into a sieve over a bowl to collect the juices.
3. Roll out the dough to about ¼-inch thick and cut a rectangle, measuring about 8-inches by 3-inches.
4. Following the visual above, spoon a pile of the apple filling onto one half of the rectangle, leaving a 1-inch rim. Aim for a tall pile, as opposed to a wide pile.
5. Fold the non-filled side of the crust over, pinch the sides to seal, fold the sides over onto itself, and finish the edge with the tines of a fork. Place hand pie on the prepared cookie sheet and brush with the collected juices from the apple filling. Sprinkle with cinnamon and turbinado sugar.
6. Collect the dough scraps and combine with the remaining dough. Repeat steps 3-5 until all the dough has been used.
7. Preheat oven to 425°F.
8. Chill the pies in the refrigerator for 20 minutes. Bake the pies for 15 minutes. Then, reduce the oven to 350°F, rotate the cookie sheet and continue baking for an additional 10 minutes or until the crust is golden brown.

### Storage

Store in an airtight container at room temperature for up to 3 days. Reheat in toaster oven for about 5 minutes or until the crust becomes crispy.

### Directions

#### Crust

1. In a food processor, pulse together the flour and sugar until combined.
2. Sprinkle the shortening over the flour and pulse until it resembles cornmeal.
3. Add the butter and pulse until the mixture resembles coarse crumbs.
4. Transfer into a large bowl and add 4 tablespoons of water. Mix with a rubber spatula until the dough comes together but is not sticky. If the dough does not hold together, add up to 2 more tablespoons of water.
5. Divide the dough in half and wrap each half in plastic wrap. Chill in the refrigerator for 1 hour.

#### Apple Filling

1. In a large bowl, stir all the ingredients together. Set aside.