

# Flaky Apple Hand Pies

**YIELD: 6 HAND PIES**

*These adorable mini pies are made from a buttery, flaky pastry and stuffed with a perfectly gooey filling.*

## INGREDIENTS

### PASTRY

2 cups (240g) King Arthur Unbleached All-Purpose Flour  
½ teaspoon table salt  
½ teaspoon baking powder  
16 tablespoons (227g) unsalted butter, cold; cut in pats  
½ cup (113g) sour cream

### FILLING

3 cups (339g) apples, peeled, cored, and diced into ¼" pieces  
¼ cup (50g) granulated sugar  
½ teaspoon King Arthur Apple Pie Spice  
4 teaspoons (28g) Vermont Boiled Cider  
4 teaspoons (15g) King Arthur Pie Filling Enhancer  
2 teaspoons lemon juice  
1 large egg beaten with 1 tablespoon water (egg wash)  
Sparkling Sugar, for sprinkling

## INSTRUCTIONS

- For the pastry:** Whisk together flour, salt, and baking powder. Work in butter until mixture is crumbly, with some larger, dime-sized pieces remaining. Stir in sour cream. The dough will be rough.
- Transfer dough to a piece of floured parchment and bring it together with a few quick kneads. Pat into a rough rectangle, then roll to 8" x 10" in size.
- Flour dough and fold it in thirds like a business letter. Flip it over, turn 90°, and roll into to 8" x 10" again. Wrap and chill the dough while you make the filling.
- For the filling:** In a medium saucepan, combine all the ingredients except the egg and sparkling sugar and bring to a simmer; cook until apples are just barely tender, about 5 minutes. Let cool to room temperature.
- To assemble:** Roll dough to ⅛" thick. Use the latticed pie mold to cut out 12 circles (make 6 with the plain side of the mold and 6 with the latticed side), rerolling dough scraps up to 2 times to achieve the correct number.
- Place one of the non-latticed dough circles into the pie mold. Brush edges with egg wash. Place 2 tablespoons of filling in the center and place a latticed dough circle on top, matching up the fluted edges. Close the pie mold to seal. Place hand pie onto a parchment-lined baking sheet. Repeat until all the dough and filling is used. Chill hand pies while you preheat oven to 425°F.
- To bake:** Remove hand pies from the refrigerator and brush with remaining egg wash. Sprinkle generously with sparkling sugar. Bake for 22-24 minutes, or until deep golden brown. Let cool for at least 20 minutes before serving.

