



OH MY! PIES!

OUR FAVORITE PIE FILLINGS
BAKED INTO A PERFECTLY PORTABLE
HANDHELD DESSERT

MAKE THE HAND PIES

PREP: 30 minutes BAKE: 20 minutes

- 3½ cups all-purpose flour
- 2 Tbsp. granulated sugar
- 1 tsp. salt
- 1½ cups (3 sticks) cold butter, cut up
- 2 eggs, lightly beaten
- ¼-½ cup milk
- 1 recipe Brown Sugar, Spiced Pear, Cinnamon Apple, or Gingered Cranberry filling
- Coarse sugar (optional)

1. Stir together flour, granulated sugar, and salt in an extra-large bowl. Cut in butter using a pastry blender until mixture resembles fine crumbs. Stir in eggs. Sprinkle 1 Tbsp. of the milk over part of the flour mixture; toss with a fork and push to side of bowl. Repeat by gradually adding milk until mixture begins to come together. Gather pastry into a ball, kneading gently until it holds together. Divide pastry into fourths; form into balls and press into disks. Wrap each disk in plastic wrap. Chill about 1 hour or until easy to handle.

2. Preheat oven to 375°F. Line two large baking sheets with parchment paper. Roll each pastry disk to ¼-inch thickness on a lightly floured surface. Cut into 4-inch rounds using a floured cutter. Brush edges with additional milk so they will adhere more easily. Spoon a well-rounded tablespoon of fruit filling onto half of each circle (if using Brown Sugar filling, fill with 1 level tablespoon) then fold remaining circle half over filling. Seal edges with your fingers or the tines of a fork and cut small slits in tops.

3. Transfer pies to prepared baking sheets. Brush pies with additional milk and, if desired, sprinkle with coarse sugar. Bake about 20 minutes or until light brown. Remove and cool on wire racks. Serve warm or at room temperature.

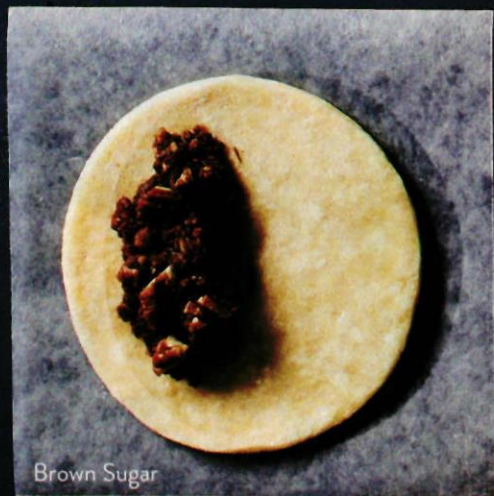
MAKES: 16 pies



Cinnamon Apple



Gingered Cranberry



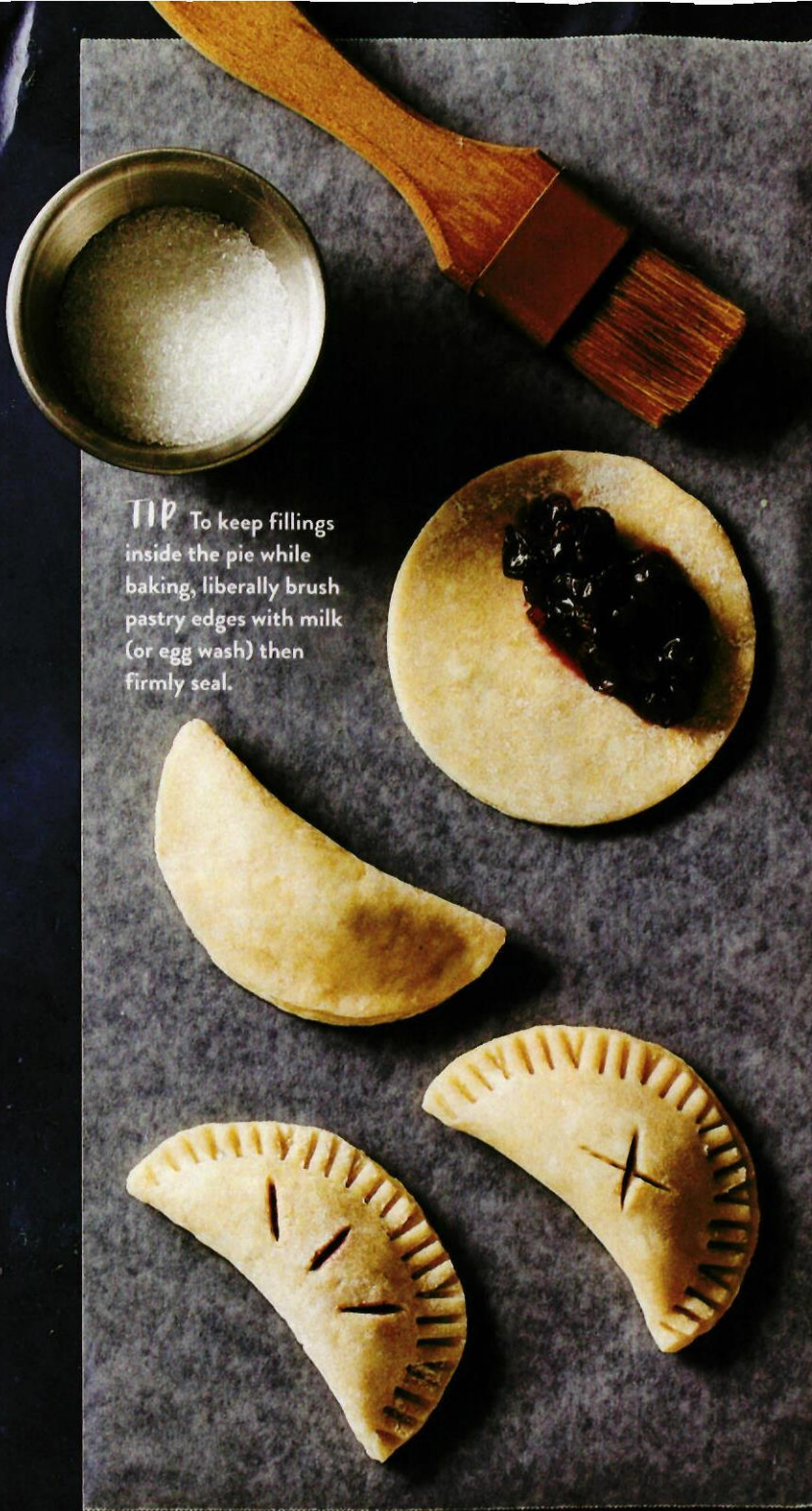
Brown Sugar



Spiced Pear

TIP

For a perfectly round circle, use a cookie or biscuit cutter.



TIP To keep fillings inside the pie while baking, liberally brush pastry edges with milk (or egg wash) then firmly seal.

FILLINGS

CINNAMON APPLE

Combine $2\frac{2}{3}$ cups chopped, peeled apples; $\frac{1}{3}$ cup chopped dried cherries; $\frac{1}{2}$ cup granulated sugar; 3 Tbsp. all-purpose flour; 1 Tbsp. each butter and lemon juice; and 1 tsp. ground cinnamon in a medium saucepan. Cook and stir over medium until thickened and bubbly. Cool completely.

GINGERED CRANBERRY

Combine $2\frac{1}{2}$ cups fresh or frozen cranberries; $\frac{1}{4}$ cup packed brown sugar; $\frac{1}{4}$ cup water; 1 Tbsp. each cornstarch, butter, and orange juice; and 2 tsp. grated fresh ginger in a medium saucepan. Cook and stir over medium until thickened and bubbly. Cool completely.

BROWN SUGAR

Stir together $\frac{1}{4}$ cup packed brown sugar, 2 Tbsp. all-purpose flour, $\frac{1}{4}$ cup very finely chopped pecans or walnuts, 1 Tbsp. unsweetened cocoa powder, and $1\frac{1}{2}$ tsp. ground cinnamon in a bowl. Stir in 2 Tbsp. each melted butter and heavy cream.

SPICED PEAR

Combine 3 cups chopped, peeled fresh pears; $\frac{1}{3}$ cup granulated sugar; 2 Tbsp. all-purpose flour; 1 Tbsp. each butter and lemon juice; and 2 tsp. pumpkin pie spice in a medium saucepan. Cook and stir over medium until thickened and bubbly. Cool completely.

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