

Fried Apple Hand Pies (breakfast/dessert)

Prep: 30 mins. Cook: 5 mins. Yields: 12 hand pies

Ingredients

1 box refrigerated pie crusts (2 sheets)

For the apple fruit filling

4 apples, peeled, cored and diced (Granny Smith or Gala)

1 tsp. ground cinnamon

1 T. cornstarch

2 T. water

¼ tsp. salt

½ tsp. ground nutmeg

¼ c. brown sugar

3 c. canola oil for frying

For the powdered sugar glaze

2 ½ c. powdered sugar

1/3 c. milk



Instructions

1. Add apples, sugar, cinnamon, nutmeg and salt into a large bowl.
2. In a medium saucepan, whisk water and cornstarch together, then add apple mixture and stir to combine.
3. Place over a medium heat and cook stirring often for about 10 minutes. Then remove from the heat and set aside to cool.
4. Roll or press **one** dough sheet to ¼ -inch thickness on a floured surface, using a pizza cutter or knife, cut the sheet into 12 even rectangles (this is the bottom layer).
5. Spoon about 2 tablespoons of apple filling onto the bottom layer. Roll out the second sheet of dough, cut into 12 even rectangles and place on top of the filled bottom.
6. Stretch the dough and crimp edges with a fork to seal.
7. Heat oil to 375 degrees.
8. Cook 2-3 pies at a time, make sure to turn them so that they brown evenly on both sides.
9. Remove from oil and place on a wire rack to drain.
10. Whisk powdered sugar and milk together until smooth in a medium bowl.
11. Dip the fried pies into the icing and drain on your wire rack. Let pies sit for about 10 minutes so the icing will set.
Serve immediately, they are best hot.