

Yield: 8 **Author:** Sweet Tea & Fried Pies



Cherry Hand Pie

Sweet cherries, flaky crust, and powdered sugar form this perfect handmade hand pie. Perfect for summertime picnics and barbecues.

Prep time: 20 M Cook time: 30 M Total time: 50 M

INGREDIENTS:

CRUST

- 2 cups all-purpose Flour
- 1 teaspoon salt
- 3/4 cup shortening
- 1/3 cup tap water
- 1 tablespoon whole milk
- 1 large egg, beaten

FILLING

- 1 pound frozen cherries
- 1/2 teaspoon almond extract
- 1/4 cup granulated sugar
- 1 tablespoon cornstarch
- 1 tablespoon water powdered sugar

INSTRUCTIONS:

1. Make the crust by mixing flour and salt with a wire pastry blender. Cut in half of the shortening and blend until it looks like cornmeal. Cut in remainder of shortening until it looks like peas. Add water one tablespoon at a time, tossing flour and water until evenly dampened. Shape into a firm ball and let rest 10 minutes.
2. In a medium saucepan, heat cherries, almond extract, and sugar over medium- high heat. After the cherries loose considerable juice, which may take a few minutes, remove from heat.
3. In a small bowl, mix water and cornstarch together. Add to cherry mixture to thicken.

4. Preheat oven to 350 degrees. Line baking sheet with parchment paper.
5. Roll dough between two pieces of parchment paper to 1/8 to 1/4 inches thickness.
6. Cut out 4-, 5- or 6-inch rounds, depending on how large you prefer. Add about 2 tablespoons of filling to each hand pie and fold the dough over in half to enclose the filling. Use a fork to press and seal the edges closed. Transfer pies onto prepared baking sheet.
7. Whisk egg with milk in a small bowl. Brush top of each hand pie with egg wash. Cut 3 small vent holes in the top of each pie.
8. Bake in the preheated oven until pies are golden brown and filling is bubbling, 25 to 30 minutes. Let cool for at least 15 minutes. Dust with powdered sugar before serving.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
410.02	20.43	8.08	52.39	1.76

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
50.63	26.26	4.60	276.19	34.20

Recipe Developed by Kyla Kummer, Sweet Tea & Fried Pies © 2019. All rights reserved.