

Marie Saba

from my kitchen to yours

Apple Hand Pies

Makes 6 pies

Ingredients:

- 2 large Granny Smith apples, peeled and diced
- 2 Tablespoons unsalted butter
- 1/4 cup sugar
- 2 Tablespoons packed brown sugar
- 1/4 teaspoon salt
- 3 Tablespoons water
- 1/2 teaspoon ground cinnamon
- Pinch of ground nutmeg
- 2 unbaked [pie crusts](#), rolled into two 12-inch circles
- 1 egg
- 2 teaspoons milk



For Serving: whipped cream, vanilla ice cream

Instructions:

1. For filling, melt butter in a large skillet over medium heat. Cook for about 1 minute, just until barely golden. Add apples, sugar, brown sugar and salt. Cook, stirring often, about 5 minutes. Stir in water, cinnamon and nutmeg; cook about 4 minutes more. Spread filling onto plate and refrigerate to cool.
2. Using the lid of a small pot (about 6 inches in diameter), cut out 6 circles of dough.
3. Whisk together egg and milk. Spoon about 1/4 cup filling into each circle, slightly off center. Brush outer edge of each circle with the egg mixture. Fold dough over filling and seal edge with your finger and then for a decorative edge, press around the edge with the tines of a fork. Make three slits in the top of each pie to let steam escape while cooking. Brush tops of pies with the egg mixture.
4. **AIR FRYER:** To cook pies in the air fryer, place 2 or 3 pies in the basket of an air fryer. Cook at 350 degrees F for 12 minutes. Repeat with remaining pies until done.

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5. **OVEN:** To cook pies in the oven, preheat oven to 400 degrees F and line a baking sheet with parchment paper. Transfer pies to prepared baking sheet and baked until pies are golden and filling is bubbling, about 15 minutes.
6. Cool before serving. Goes well with vanilla ice cream or lightly-sweetened whipped cream!

Make-Ahead Tips:

- Apple filling can be made up to 2 days in advance. Store in a tightly-covered container in the refrigerator. Filling can also be frozen for up to 3 months.
- Pie crust can be made in advance. Store, wrapped in plastic wrap, in the refrigerator for up to 2 days, or in the freezer for up to 3 months.