

RECIPE

Cherry Hand Pies



Prep Time: 15 minutes

Cook Time: 20 minutes

Makes 8 pies

Ingredients

- 2 Refrigerated pie crust for 9 inch double crust pie
- 4 cups frozen cherries
- ¼ cup water and 1 tbsp
- 2 tbsp cornstarch
- 1 tbsp lemon juice
- 1 tsp almond extract
- 1 egg
- 3 tbsp sugar

Preparation

1. Preheat oven to 400 degrees and line a baking sheet with parchment paper
2. In a saucepan, add ¼ cup of water, cornstarch, lemon juice and sugar.
3. Place saucepan over medium heat and whisk constantly until mixture starts to thicken
4. Add frozen cherries and stir occasionally until mixture is at a light boil, about 15 minutes
5. Remove from heat, stir in almond extract and let cool to room temperature
6. On a lightly floured surface, roll out dough slightly. Using biscuit or cookie cutters, cut out dough into 5 inch circles
7. Whisk the egg and remaining water together until well incorporated.
8. Place about 2 tbsp of the cherry pie filling in the middle of each circle.
9. Brush the egg wash around the rim of the pie crust circle. Add another pie crust circle on top and use a fork to seal the edges
10. Place pies onto the prepared baking sheet. Use a knife to make two slit in the top of each pie and brush the tops with egg wash
11. Bake for 20 minutes or until golden brown.
12. Cool on the baking sheet for 5 minutes and then transfer to a wire rack to continue cooling