



Apple Hand Pies



4.8 from 39 reviews

Author: [Sally](#) Prep Time: 2 hours, 45 minutes Cook Time: 30 minutes

Total Time: 3 hours, 15 minutes Yield: 10-12 3.5-inch hand pies

Homemade apple hand pies with buttery flaky pie crust and a juicy cinnamon apple pie filling! Topped with salted caramel, these mini apple pies are both delicious and adorable.

Ingredients

[Homemade Pie Crust](#) (makes two crusts, use both)

3 medium **apples**, peeled and diced into small bite-size pieces (about 2 and 1/2 cups diced)

1/3 cup (70g) **granulated sugar**

2 Tablespoons (30g) **unsalted butter**

1 teaspoon **ground cinnamon**

1/4 teaspoon **ground nutmeg**

1/4 teaspoon **ground allspice**

egg wash: 1 large **egg** beaten with 1 Tablespoon (15ml) **milk**

optional: [homemade salted caramel](#) for topping

Instructions

Preliminary note: you can shape the hand pies whatever shape you want. I use a [3.5 inch round cookie cutter](#). I don't suggest anything smaller than 3 inches in diameter because you can't fit much filling in a pie that small. You can also shape into rectangles. See my [homemade brown sugar cinnamon pop tarts](#) as an example. For those I use a ruler and cut into 3x4-inch rectangles. Bake time will be more or less depending on hand pie size- just bake until crust is golden brown. Use the same oven temperature.

- 1 **The crust:** Prepare my [pie crust](#) recipe through step 5. The dough must chill for 2 hours in the refrigerator. You can make pie dough ahead, see instructions below.
- 2 **The filling:** Combine the diced apples, granulated sugar, butter, cinnamon, nutmeg, and allspice together in a medium saucepan or skillet over low-medium heat. While occasionally stirring, bring to a simmer. Allow to simmer for 2 minutes. Remove from heat and allow to cool uncovered at room temperature for 30 minutes. You can make filling ahead, see instructions below.
- 3 **Roll out the pie dough:** See my video above as a visual guide for the next few steps. On a lightly floured work surface, roll out one of the discs of chilled dough (keep the other one in the refrigerator). Turn the dough about a quarter turn after every few rolls. At any sign of sticking, sprinkle some flour underneath then keep rolling. Roll out until it's about 12 inches in diameter and about 1/8th - 1/4th inch thick. Using your [cookie cutter](#), cut into circles. Re-roll any scraps and cut into circles. Place cut circles in the refrigerator to keep cold. The colder the shaped

dough, the easier it is to work with. Repeat with 2nd pie dough and refrigerate cut circles for at least 15 minutes before filling the hand pies.

- 4 Meanwhile, preheat oven to 375°F (191°C). Line two large baking sheets with parchment paper or silicone baking mats.
- 5 **Fill the hand pies:** Arrange half of the circles about 3 inches apart on prepared baking sheets. These are the bottom crusts. Using a sharp knife, cut slits into the remaining circles. These are the top crusts. The slits act as vents so that steam can escape as the hand pies bake. Place about 2 Tablespoons of filling in the center of each bottom crust. (Or however much fits while leaving the edges bare.) Place top crust on top. Press your fingers all around the edges to seal, then crimp with a fork. If the hand pies lost some shape, use your hands to form a round circle again. It's OK if some filling juice is leaking out. Lightly brush the top of the pie crust with egg wash mixture. Sprinkle with coarse sugar, if desired.
- 6 At this point the hand pies can be baked, but if they don't feel cool to touch anymore, freeze for 10 minutes before baking. The colder they are going into the oven, the better they'll hold their shape.
- 7 Bake for about 28-32 minutes or until they're golden brown on top and around the edges. Rotate pans halfway through baking. Remove from the oven and allow the hand pies to cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool until ready to handle. You can serve warm or at room temperature. If desired, serve with a drizzle of warm [salted caramel](#).
- 8 Cover leftovers and store in the refrigerator for up to 5 days.

Notes

- 1 **Make Ahead / Freezing Instructions:** A couple ways to make ahead of time! The [pie crust](#) dough can be prepared ahead of time and stored in the refrigerator for up to 5 days or in the freezer for up to 3 months. Thaw in the refrigerator before using. Filling can also be prepared ahead of time. Cover tightly and store in the refrigerator for up to 2 days. Prepared filling can be frozen up to 3 months. Thaw in the refrigerator before using. Assembled and unbaked hand pies can be covered and refrigerated for up to 3 days or frozen for up to 3 months. If frozen, no need to thaw before baking; simply add an extra couple minutes of bake time. Baked hand pies can be frozen for up to 3 months. Thaw in the refrigerator, then bring to room temperature before serving.
- 2 **Special Tools:** [Pastry Cutter](#) | [Rolling Pin](#) | [3.5-inch Round Cutter](#) | [Baking Sheet](#) | [Pastry Brush](#) | [Cooling Rack](#)
- 3 **Half Recipe:** If desired, you can halve the the filling recipe and only use 1 pie crust to yield about 5 hand pies.
- 4 **Apples:** Use any apples you like best. I always use Granny Smith + a red variety for a tart/sweet combination. I love Pink Lady, Honeycrisp, Jazz, or Fuji.

Find it online: <https://sallysbakingaddiction.com/apple-hand-pies/>

