

# Summer Hand Pies

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**Difficulty:** Hard   **Yield:** 10 pies

## Ingredients:

- 2 cups flour, sifted
- 6 tbsp butter
- 6 tbsp Crisco
- 4 tbsp ice cold water
- 1 tsp salt

## Peach filling:

- 4 peaches (2 1/2 cups), diced
- 1 tbsp brown sugar
- 1 tbsp water
- 1/8 tsp ground ginger
- 1/2 tsp lemon zest
- 1 tbsp maple syrup
- a pinch of salt

## Strawberry filling:

- 2 cups overripe strawberries, diced
- 2 tsp granulated sugar
- 1 tbsp water
- 1/2 tsp lemon zest
- 2 sprigs of basil
- a pinch of salt

## Apple filling:

- 2 apples, cored and diced
- 1/2 tsp vanilla
- 1 tsp brown sugar
- 1 tsp granulated sugar
- 1/2 tsp lemon zest
- 1/2 tsp cinnamon
- 2 tbsp water
- 1 tsp butter
- a pinch of salt

## Preparation:

1. Fill a small bowl with ice and more than enough water and set aside.
2. Combine flour, salt, butter and Crisco in an electric mixer. Beat until dough is sandy and chunks of butter/lard are no larger than a pea.
3. Add in water, one tablespoon at a time, until the dough comes together. You may not need to use all of the water, or you may need a little extra.
4. Form dough into a ball, then flatten down as much as possible into a disk. Wrap in plastic and set in the fridge to be shaped later.

## Peach Filling:

1. Cut two incisions into the bottom of each peach, forming an x's. Bring a large pot of water to a gentle boil, then submerge peaches for 1 minute.
2. Remove from boiling water and set aside until cool. The skins should easily peel off and then the peaches can be diced.
3. In a small bowl, combine brown sugar, water, ginger, lemon zest and salt.
4. Add in diced peaches and stir well, coating each piece.
5. Pour into a wide and shallow pan on low heat. Spread out the peaches so they overlap the least amount as possible and leave for at least 15-20 minutes.
6. At this point, stir periodically (every 5-10 minutes or so) until most of the liquid has evaporated out of the compote. Do not let the pan get too hot or it will burn the fruit.

7. When the peaches come together and have lost most of their juices, remove from heat and set aside.

#### Strawberry Filling:

1. In a small bowl, combine strawberries and sugar. Allow to stand and macerate for 5-10 minutes, then add in water, lemon zest and salt. Stir well.
2. Pour into a wide and shallow pan on low heat. Spread out the strawberry chunks so they overlap the least amount as possible and add in basil sprigs to infuse flavor. Leave for at least 15-20 minutes.
3. At this point, stir periodically (every 5-10 minutes or so) until most of the liquid has evaporated out of the compote. Do not let the pan get too hot or it will burn the fruit.
4. When the strawberries come together and have lost most of their juices, remove the basil sprigs, remove the pan from heat and set aside.

#### Apple Filling:

1. In a small bowl, combine brown sugar, granulated sugar, water, vanilla, lemon zest, cinnamon and salt.
2. Add in diced apples and stir well, coating each piece of apple.
3. Melt butter in a wide and shallow pan on low heat, then pour the coated apple chunks into the pan. Stir well to coat apple in butter, then arrange pieces so they overlap the least amount as possible. Leave for at least 15-20 minutes.
4. At this point, stir periodically (every 5-10 minutes or so) until most of the liquid has evaporated out of the compote. Do not let the pan get too hot or it will burn the fruit – be especially careful with the apples in butter.
5. When a knife goes through the apple chunks easily and the liquid has evaporated off, remove from heat and set aside.

#### Finishing the pies:

1. When you are ready to fill the pies, flour a surface for rolling and cut the dough into quarters.
2. Roll out each quarter until two approximately 5" circles can be cut out using the rim of a bowl or a large cookie cutter. Place finished circles on a tray in the fridge so they do not melt before you can mold them.
3. Coat the inside of each circle with egg wash (one whisked egg), one at a time as you plan to fill them. I also coated the inside of the peach pies with a little bit of maple syrup.
4. Place two heaping tablespoons of filling on the side of each circle, then fold over and crimp the sides shut using the teeth of a fork.
5. Coat outside with egg wash and sprinkle with your choice of sugar (I used plain for the strawberry turnovers, ginger and sugar for the peach ones and cinnamon and sugar for the apple).
6. Bake for 25-30 minutes, or until the edges brown and the fruit begins to sizzle. Serve with a scoop of vanilla ice cream and enjoy!