



COOKING

GRANDMA'S APPLE HAND PIES

www.activitytv.com

DESCRIPTION

Carrie shares her family's secret recipe with her delicious Grandma's Apple Hand Pies. Who can resist baked sugar coated apples and a flaky crust? Just add ice cream and you'll be on your way to dessert heaven!

INGREDIENTS

- 1 piecrust recipe
- 3 apples
- 1 tbsp fresh lemon juice
- 1/3 cup flour
- 1/3 cup sugar
- 1 tsp cinnamon
- 1 stick of butter
- vanilla ice cream

TOOLS

- plastic wrap
- bowl
- knife
- rolling pin
- apple peeler

DIRECTIONS

1. Pie crust: In a food processor, combine 1 1/8 cup flour, 1/2 tsp salt and 1 tsp sugar.
2. Pulse once or twice. Add 8 T cold butter cut into pieces and process until the butter and flour are blended and the mixture looks like cornmeal, about 10 seconds.
3. Sprinkle 3 T ice water into mixture and pulse until dough forms a ball. Add more water if necessary. Form dough into a log and cut into 6 equal pieces.
4. Wrap each piece in plastic and flatten into a small disk and freeze for about 10 minutes. Roll dough between two sheets of plastic wrap lightly dusted with flour to about 1/4 inch thick.
5. Filling: Peel and slice 3 apples into thin pieces. Toss in a bowl with about 1 T fresh lemon juice. Add about 1/3 cup flour, about 1/3 cup sugar and 1 tsp cinnamon and mix into apples.
6. Roll out each mini pie crust. Spoon a small amount of apple filling into center of crust.
7. Place a small piece of butter on top of filling. Fold crust over filling and pinch ends to close. Vent with two small slits on top of each pie.
8. Bake at 400 degrees for about 25-30 minutes, or until golden. Serve with vanilla ice cream!

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.