



## **Apple, Almond, Date Hand Pies**

Since I bought the pie crust, the recipe will reflect that. That said, if you are so inclined, you can always make your crust.

### **Ingredients**

Pie Crust, 2 rounds

2 Apples, peeled, cored, quartered, sliced to 1/4"

Butter, 2 Tbs

2 Tbs sugar

1 Tbs cinnamon

1/2 tsp pumpkin pie spice

2 Tbs all-purpose flour

24 Marcona Almonds, chopped

Date Paste, room temperature

Egg, beaten with a tablespoon of water for egg wash

### **Preparation**

Preheat oven to 400 degrees.

Follow directions on the box of pie crust to bring to temperature before you roll it out. Otherwise, it will crack. Do not wait much longer than the instructions say. Otherwise, it will be too soft and may tear. Roll it out on a lightly dusted, flour surface. Set aside.

Place the butter in a dutch oven over medium-high heat to melt. Once melted add sliced apples, cinnamon, and pumpkin pie spice. Cook until apples are soft on the outside but still firm in the middle. (about 4-5 minutes). Stir to keep the spices and sugar from burning.

Remove from heat and add the flour. Toss to coat. Use a metal spatula to scrape up all the cooked spices that may have stuck to the pan. Set aside.

Come back to the crust. Use a rolling pin to roll out the crust adding about another inch or so of diameter. Use a 3" diameter, round cutter (I used a rocks glass with a thin edge). Cut out 12 rounds. (you may need the scrap to gather and roll out again to get the last couple rounds).

Repeat with second crust.

### **Assemble Hand Pies**

Place 12 rounds on a parchment covered baking tray or sheet pan. Add a dollop (about a teaspoon) in the middle of the round. Sprinkle with several almond pieces. Lastly, top with apple mixture.

Use the egg wash to paint the bottom crust around the edges. Do the same with the inside edge of the top pastry and place on top of each filled round. Pinch to seal. I used my fingers to get started then came back with a fork to finish the look.

Paint the top with egg wash. Make sure you vented the top by sticking with a sharp knife or fork. Sprinkle with sugar.

Turn oven down to 375 degrees and bake on middle rack for 20 minutes.

Remove from tray and place on a baking rack to cool.

Enjoy these hand pies on their own or serve with a scoop of vanilla ice cream and maybe a drizzle of caramel.

