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Caramel Apple Hand Pies

## Introduction

Caramel apple hand pies are a delightful treat that combines the quintessential flavors of fall into a portable dessert. Perfect for gatherings or a cozy evening at home, these hand pies encapsulate sweet apples, rich caramel, and a flaky crust. They are easy to make and are sure to impress both family and friends.

## Detailed Ingredients with measures

- 2 cups of diced apples
- 1 cup of caramel sauce
- 2 teaspoons of ground cinnamon
- 1/2 teaspoon of nutmeg
- 1 package of refrigerated pie crusts (2 crusts)
- 1 egg (for egg wash)
- 1 tablespoon of sugar (for sprinkling)

## Prep Time

The prep time for making caramel apple hand pies is approximately 20 minutes. This includes preparing the apple filling and rolling out the pie crusts.

## Cook Time, Total Time, Yield

Cook time for the hand pies is about 25 minutes. The total time from preparation to enjoying the pies is approximately 45 minutes. This recipe yields about 8 hand pies, making it a perfect number for sharing. Enjoy these scrumptious bites of fall!



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 375°F (190°C).

### **Prepare Your Apples**

Peel, core, and slice your apples into small pieces. You should have about 3 cups of apples.

### **Mix the Apple Filling**

In a large mixing bowl, combine the sliced apples with sugar, cinnamon, and lemon juice. Stir until the apples are well coated.

### **Roll Out the Dough**

On a lightly floured surface, roll out your pie crust into a thin layer. Use a round cutter to cut out circles about 4 to 5 inches in diameter.

### **Fill the Dough Circles**

Place a tablespoon of the apple mixture in the center of each dough circle.

### **Seal the Hand Pies**

Fold the dough over the filling to create a pocket. Press the edges together and use a fork to crimp the edges, ensuring they are sealed.

### **Prepare for Baking**

Transfer the hand pies to a baking sheet lined with parchment paper. Brush the tops with beaten egg for a golden finish.

### **Bake the Hand Pies**

Bake in the preheated oven for about 20-25 minutes, or until the crust is golden brown.

### **Cool Before Serving**

Remove from the oven and allow to cool for a few minutes before serving.

## **Notes**

### **Apple Varieties**

You can use a mix of apple varieties for a more complex flavor. Granny Smith and Honeycrisp are great options.

### **Storage Tips**

Store unused hand pies in an airtight container at room temperature for up to 2 days. For longer storage, keep them in the refrigerator or freeze.

### **Serving Suggestions**

These hand pies are delicious on their own or served with a scoop of vanilla ice cream.

### **Adjusting Sweetness**

Feel free to adjust the amount of sugar based on the sweetness of your apples.



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**Cook techniques**

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