

#LardLovers Recipe

APPLE-RAISIN BAKED HAND PIES



Apple-Raisin Baked Hand Pies

Directions

Yield: Approximately 1/2 dozen hand pies

Ingredients:

(For the pie dough)

- 1 ½ Cups Flour, AP
- 3 tsp Baking powder
- 1 tsp Salt
- ½ Cup Lard, chilled

- 2 Tbsp Sour Cream
- 2 tsp Vinegar, distilled
- 2 Tbsp Water

(For the apple-raisin filling)

- 3 ea Apples, medium, peeled, small dice (use a combination of tart and sweet apples)
- 2/3 Cup Sugar, granulated
- ½ Cup Raisins
- 1 tsp Cinnamon, ground

Procedure:

1. Preheat oven to 375°F.
2. In a medium bowl, sift flour, baking powder and salt together.
3. Using a pastry cutter, mix lard and sour cream into flour mixture until it resembles coarse corn meal.
4. Add vinegar and water and mix until pie dough just comes together. Do not over mix. Wrap dough in plastic wrap and rest in the refrigerator.
5. While pie dough is resting, make the apple-raisin filling. In a medium bowl, mix apples, sugar, raisins and cinnamon together.
6. Roll pie dough into a 6-inch diameter circle. Add 2 rounded tablespoons of filling just off center and fold top of pastry over bottom, sealing the edges with a fork.
7. Bake on a lined cookie sheet for about 40 minutes or until golden brown.