

Apple Hand Pies

Dough:

- 3124g AP
- 130g sugar
- 30g salt
- 5# butter
- 6.6oz lemon juice
- 1204g sour cream

Apple Filling:

- 2328g sliced tart apples
- 275g brown sugar
- 335g sugar
- 125g AP
- 5g cinnamon
- 15g vanilla
- 3g salt
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In large stockpot, add apples. Combine and mix dry ingredients and stir into apples until evenly coated. Add vanilla. Place on stove top with lid and stir frequently until apples begin to release their juices and soften slightly. Remove lid and stir frequently until all juices bubble and have thickened and apples are tender enough to use. Let filling cool before filling handpie.

Bake at 375 F until golden brown. Cream or egg wash with raw sugar.