

# PUMPKIN HAND PIES



## Ingredients

### Pie Crust:

1 1/4 cups all purpose flour  
1/2 Tbsp sugar  
1/4 tsp salt  
1/2 cup (1 stick) cold butter  
2 Tbsp ice cold water  
1 whisked egg + 1 Tbsp milk  
Pinch of sugar

### Pumpkin Filling:

1 Cup Pumpkin Pie Filling  
1/4 Cup brown sugar  
2 Tbsp granulated sugar  
1/4 tsp nutmeg  
1/2 tsp cinnamon  
1/4 tsp cloves  
1/4 tsp ginger



## Cooking Instructions

- With the help of an adult, preheat oven to 400 degrees.
- Make the pie crust:
  - Combine flour, sugar, and salt in the bowl of a food processor and pulse until mixed.
  - Cut the butter into small chunks and add to the processor.
  - Pulse the mixture until it has small lumps about the size of peas.
  - Gradually add cold water to the food processor and blend until it starts to come together.
  - Remove from food processor and press into a ball with your hands. Wrap in plastic wrap and chill until ready to use or roll out to use immediately.
- Make the pie filling by combining the pumpkin, sugars and spices in a small bowl
- Prepare the hand pies:
  - On a floured surface, roll out the pie crust to about 1/8" thick
  - Cut out 4-5" circles (try to cut out as many as possible by cutting close to each other)
  - Re-roll the dough as necessary to make 10 to 12 circles
  - Spoon 1 Tablespoon of pie filling into the center of each circle
  - Fold the dough over the filling to make a half moon and crimp with a fork.
  - Slit the top of the pie in 2 places and brush with whisked egg and milk wash.
  - Sprinkle each pie with granulated sugar and place on a parchment lined baking sheet
  - Bake for 20-25 minutes until hand pies are golden brown, cool and enjoy!