

THYME & TEMP

APPLE-PERSIMMON HAND PIES

16-20 PIES
1.25 HOURS

INGREDIENTS

4 sheets of prepared pie dough (16 oz package)
2 large granny smith apples, peeled and diced
2 tbsp of butter, unsalted
1/2 tsp of kosher salt
1/4 cup of granulated sugar
1/4 cup of brown sugar
1 tsp of ground cinnamon
1/2 tsp of nutmeg, freshly grated
1 tbsp of fresh thyme
2 fuyu persimmons, diced
1 tbsp of honey, warmed slightly for brushing
1 egg
1 tbsp heavy cream

INSTRUCTIONS

Preheat oven to 400 degrees F and prepare two baking sheets with parchment paper

Melt butter in a small sauce pan over medium heat and allow to brown to a golden color (approx 1 minute). Add the diced apples, salt, sugars, cinnamon and nutmeg, and cook while stirring regularly until apples are slightly soft (approx 5 minutes). Remove from heat and allow to cool slightly in a medium mixing bowl while you prepare the dough.

Lay out each sheet of prepared pie dough sheets, lightly flour, and cut out four rounds using a bowl or 4.5 inch biscuit cutter per sheet. You can also cut each sheet into four squares. Use a rolling pin to roll them out to about 5 inches each, round or square. (If using rounds, roll out excess dough to make another round. Bonus!)

With the dough cut and ready, add the persimmons and fresh thyme to the apple mix, stir gently to combine evenly, and prepare to fill the pies.

Add about two tablespoons of filling to each cut of dough, brush edge with warmed honey, and fold over, pressing the edges with your fingertips and then a fork to secure the seal. Pierce the top of each hand pie with a fork to vent and place on a baking sheet. Once each pie is filled, brush the top with the egg mixture (1 egg and 1/2 tsp of heavy cream, lightly beaten).

Place sheets in the oven and bake for 30 minutes, remove and allow to cool. Serve with powdered sugar or ice cream.

