

CHERRY TURNOVERS (AKA CHERRY HAND PIES)

INGREDIENTS

For the dough

2 cups plain flour
2 tablespoons sugar
1 teaspoon salt
1 stick (1/4 cup) cold butter, cut into cubes
1 large egg
2 tablespoons milk

For the filling

1 1/2 cups pitted bing cherries, cut into quarters
1/4 cup lemon juice
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon corn starch mixed with 2 tablespoons cold water
1 egg, mixed with 1 tablespoon of cold water, for egg wash

DIRECTIONS

In the bowl of a food processor, combine flour, sugar and salt. Add the cold butter and pulse until only pea sized lumps remain in your mixture. In a small bowl, beat the egg with the milk. Add the mixture all at once to the dry ingredients and pulse until moisture is introduced to all of the flour mixture. Lightly dust a clean surface with flour and knead the dough until it starts to hold together. Divide the dough in two, wrap in plastic wrap and refrigerate for about 30 minutes.

Meanwhile, make the filling. In a medium sauce pan over medium heat, combine cherries, lemon juice, sugar and salt. Let come to a boil and then simmer 5 minutes, until the cherries are soft. Add vanilla, then the corn starch slurry. Let return to a rolling boil to start thickening, stirring all the while. Once the mixture starts to thicken (usually just a minute or two), remove from the heat and set aside to partially cool before continuing.

Preheat the oven to 350F. Prepare cookie sheets with silpat or parchment paper

Remove one piece of dough from the refrigerator. On a well floured surface, roll the dough out to 1/3 inch (4mm) thick. Using a 3 inch round pastry cutter, cut out 6 rounds. Spoon about 3 tablespoons of the cherry mixture onto one of one of the rounds, leaving about 1/8 inch of space before the edge. Place another dough round on top of the mixture and seal the edges together with the tines of a fork. Repeat with remaining dough. Make the egg wash by whisking egg together with water. Brush each pie with egg wash and make a few small vent holes on the top.

Bake for 30-35 minutes or until golden brown. Let cool on a wire rack for at least a few minutes before serving (can be eaten warm or cold).