

SALTED CARAMEL APPLE HAND PIES

INGREDIENTS

For the dough

2 cups all-purpose flour

1/2 teaspoon salt

1/2 teaspoon baking powder

1 cup (2 sticks) cold unsalted butter, cut into cubes

1/2 cup cold sour cream

For the filling

2 cups peeled and small-diced apples (pink lady, honey crisp or granny smith)

2 teaspoons fresh lemon juice

1/2 teaspoon cinnamon

1/4 cup sugar

2 teaspoons all-purpose flour

8 store-bought soft caramels, roughly chopped

Large flake sea salt

Egg wash (1 egg lightly whisked with 1 Tablespoon water)

Crystal sanding sugar (optional)

DIRECTIONS

To make the dough: Whisk together the flour, salt and baking powder in a large bowl. Add the cubed butter to the bowl and use your fingers to work the butter into the flour until the mixture is the consistency of wet sand. Stir in the sour cream (the dough will be very wet), and then turn the dough out onto a well-floured work surface.

Knead the dough a few times until it comes together, adding more flour, 1 teaspoon at a time, if the dough is too sticky to handle. Roll the dough into an 8x10-inch rectangle and dust both sides with flour before folding it into thirds as if you were folding a letter. Rotate the dough 90 degrees and roll it out again into an 8x10-inch rectangle. Fold the dough again into thirds then wrap it securely in plastic wrap and refrigerate it for at least 30 minutes while you make the filling.

To make the filling: In a small bowl, combine the apples, lemon juice, cinnamon, sugar and flour, stirring until thoroughly mixed. Set aside.

Preheat the oven to 425F.

Remove the dough from the refrigerator and unfold it onto a well-floured surface, rolling it out to a 14x14-inch square. Using a 3-inch circular cookie cutter or cup, cut out as many circles as possible. Re-roll the scraps and continue cutting out circles until you run out of dough, ensuring you end up with an even number of circles. (You should have approximately 20 3-inch circles.)

Place six of the dough circles on a Silpat or parchment paper-lined cookie sheet. Spoon a small portion of the apple filling into the center of each circle, leaving enough of a border around the filling. Top the apple filling with a portion of the chopped caramels and a pinch of sea salt. Place a second dough circle atop each filled circle then use a fork to crimp the edges together, sealing each pie. Brush each pie with the egg wash, and using a sharp knife, cut two or three vents on the top of each pie. Sprinkle the pies with crystal sanding sugar (optional). Repeat the filling and baking process with the remaining dough circles.

Bake the pies for about 15 minutes or until they're golden brown.

Remove the pies from the oven and allow them to rest for 10 minutes before serving.