



## **PRESTO POCKET PIES**

### **Crust:**

2-3/4 cups all purpose flour  
2 Tablespoons granulated sugar  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1/2 cup chilled butter, cut into slices  
1/2 cup chilled vegetable shortening  
1 egg  
1/2 cup lime flavored Greek yogurt

In a food processor, combine flour, sugar, salt, and baking powder. Add butter, vegetable shortening, Process to break up butter; add the egg and yogurt; process until fine crumbs form; remove to pastry cloth; knead lightly to combine, forming a ball. Cut into 4 pieces. Place in refrigerator to chill until rolling.

### **Filling:**

4-1/2 cups diced peeled Honeycrisp apples  
1/8 teaspoon salt  
3 Tablespoons granulated sugar  
1/4 teaspoon cinnamon  
1/8 teaspoon nutmeg  
1 egg  
1 Tablespoon water

1/3 cup granulated sugar or as desired

1/2 teaspoon cinnamon or as desired

In a medium sized bowl, combine apples, salt, 3 Tablespoons sugar, cinnamon, and nutmeg. Set aside.

In a small bowl, slightly beat egg and water.

In another small bowl, combine sprinkling sugar and cinnamon

For Pastry Pockets:

Unroll one quarter of dough about 1/8 inch thick on floured pastry board. Cut into 3 to 4 four inches circles. Place 1 Tablespoon apple filling onto one side of circle; bring the remaining half over the filling; press edges to seal; pinch to seal with fork tines. Prick the top of pie several times. Brush the top with egg wash; sprinkle generously with cinnamon sugar mixture. Place on silpat liner on cookie sheets. Bake in 375 F degree oven for 16 to 18 minutes or golden brown. Remove from baking sheet to cooling rack. Serves: about 16 pocket pies...adapted from: Midwest Living Magazine, Aug. 2013