



Peach Hand Pies

An award-winning recipe from Linda Skeens

1 (8-ounce) package cream cheese, softened
1 cup unsalted butter, softened
2 cups all-purpose flour
3/4 teaspoon salt
1 can peach pie filling
1 egg yolk
sugar, for garnish

1. Preheat oven to 425 F.
2. In a bowl, beat cream cheese and butter until smooth.
3. Combine flour and salt, and gradually add to butter mixture. Mix together until it forms a dough.
4. Divide dough in half. Shape each half into a ball, then flatten out. Wrap in plastic wrap and put in fridge for 1 hour.
5. Divide each portion of dough into 12 balls on a lightly floured surface. Roll each ball into a 4-inch circle. Place a tablespoon of pie filling on one side of each circle.
6. In a small bowl, whisk the egg yolk with 2 tablespoons of water.

7. Lightly brush edges of pies with egg wash. Fold pastry over filling and seal edges with a fork.
 8. Place pies 2 inches apart on ungreased baking sheets. Brush remaining egg wash on pies and sprinkle with sugar. Cut several slits on the top of each pie.
 9. Bake for 12 minutes or until golden brown.
- Yield: 20 to 24

Recipe by: Linda Skeens. For More Information See:

<https://www.today.com/recipes/linda-skeens-peach-pies-recipe-t260210>

Note from Linda: You can also use Pillsbury Grand Biscuits® in a can, if you like, instead of making homemade dough.

Cook's Note: I made the recipe using no-sugar cherry pie filling. I added a sprinkle of cinnamon/sugar over the dough inside before filling them, Make sure to spread out the filling for even baking. The dough is very easy to roll out and had a strong cream cheese flavor. Before serving, I sprinkled my 20 hand pies with a light coating of confectioners' sugar.

About the Recipe: Do you think that you could make an award-winning pie using just five ingredients? Well, Linda Skeens did. Her mini hand pies used canned peach pie filling, making it a fast and flavorful recipe. She likes the flaky crust because it complements the soft filling.