

Strawberry Hand Pies

Dough

- 2 1/2 cups AP flour
- 2 teaspoons sugar
- 1 1/2 teaspoons black pepper
- 1 teaspoon salt
- 1 cup (2 sticks) chilled unsalted butter, cut into small pieces

Filling

- 12 oz. fresh strawberries, finely chopped
- 2 tablespoons sugar
- 1 teaspoon cornstarch
- 1 teaspoon fresh ginger, peeled and grated
- 1 teaspoon lemon juice
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon salt

Assembly

- All purpose flour
- 1 large egg, lightly beaten

Dough

1. Whisk flour, sugar, pepper, and salt in a large bowl.
2. Using a pastry cutter, a food processor, or your hands, work in the butter until the largest pieces are about pea size. If using your hands, make sure not to overwork the dough for risk of warming up the butter.
3. Sprinkle in 1/4 cup of ice water and mix with your hands to incorporate. Continue adding ice water 1-2 tablespoons at a time, up to 6 more tablespoons, until the dough just begins to adhere, and you can gather it into a ball.
4. Pat it into a disk and wrap in plastic. Chill for 30 minutes.

Filling

1. Toss strawberries, granulated sugar, cornstarch, ginger, lemon juice, vanilla extract, and salt in a medium bowl to combine. Let sit for 30 minutes.

Assembly

1. Unwrap dough and roll out on a lightly floured surface to a 1/8" thick round.
2. Using a 5" diameter cutter or bowl, punch or cut out as many rounds as you can.
3. Reroll scraps and slide onto a parchment-lined baking sheet; chill 10 minutes. Punch out more rounds.
4. Working one at a time, spoon 1 tablespoon strawberry filling on 1 side of each round of dough, avoiding excess liquid at the bottom of the bowl; discard liquid.
5. Once all the filling is added to the rounds, fold the empty side of each round up and over the filling to bring the edges together to create a half-moon shape. Crimp edges with a fork to seal.

-OVER-

6. Arrange hand pies on a parchment-lined baking sheet and chill until cold and firm, 35-45 minutes.
7. While pies are chilling, preheat the oven to 400 degrees.
8. Brush tops of the hand pies with the egg, then prick each one twice with a fork. Bake until golden brown, 35-40 minutes. Let cool on baking sheets.

Optional Frosting

3 tablespoons cream cheese, room temperature
1/2 tablespoon unsalted butter, room temperature
3/4 cup powdered sugar, sifted
2 table spoons whole milk
1/2 teaspoon vanilla extract
1/2 teaspoon salt

1. Using an electric mixer on medium speed, beat the cream cheese and butter a medium bowl, scraping down the sides as needed, until smooth, about 2 minutes.
2. With the motor running, add powdered sugar 1/4 cup at a time, mixing well after each addition.
3. Beat in milk, vanilla, and salt.
4. Drizzle some frosting over each pie.

Chef's note:

Hand pies can be made 3 days ahead; store airtight at room temperature. Frosting can be made 1 week ahead. Cover and chill. Bring to room temperature before using.

Recipe adapted from *Bon Appétit*