

Crystal's Peach Hand Pies

Prep Time: 1 hour 30 minutes | Cook Time: 9-15 minutes | Makes: 8 Servings

Ingredients:

Pie Crust:

3 cups sifted Adluh All-Purpose Flour
1 cup cold, diced unsalted butter
4 tablespoons shortening
2 teaspoons sugar
½ teaspoon salt
3-5 tablespoons ice cold water
1-2 eggs, whisked (for egg wash)

Filling:

3 peeled and diced fresh peaches
½ cup Braswell's Peach and Apricot jam (or any peach jam)

Glaze:

1 cup powdered sugar
4 tablespoons milk (add gradually until glaze is thick)

Directions:

Preheat oven to 425 degrees. Make pie crust by mixing sifted flour, sugar, and salt together. Then, cut the butter and shortening into the flour until it looks like cornmeal. Finally, add ice water one tablespoon at a time until the dough just sticks together (it should not be sticky like biscuit dough). Roll into two balls, wrap in plastic wrap and place in refrigerator for 1 hour -24 hours before using.

Peel and dice 3 peaches and mix with the jam. Refrigerate. Drain juices from the peaches before adding as filling.

Roll out the pie crust on a floured surface with a floured rolling pin. Cut with a 5-6 inch round biscuit cutter. Place pie crusts on a large baking sheet. Add a small spoonful of peaches to middle of each pie crust. Fold one side over the other and use a fork to crimp the edges together. After all pies have been made, cover each with the egg wash.

Bake for 9-15 minutes (until pies are golden brown)
While pies are still warm, drizzle with glaze.