

Yummy Cherry Hand Pies

This yummy dessert is perfect for kids and especially great to bring on a picnic. Our Cherry hand pie recipe is a simple recipe to follow- perfect for kids to make with an adult. We used canned cherry pie filling but you could substitute cherry for any pie filling of your choice. Puff pastry makes these easy to make in



minutes. Bring these for your next picnic – easy to pack and yummy to eat. Find more yummy recipes as well as craft activities at: www.Kidfunideas.com

Ingredients:

- 1 – Package of Puff Pastry sheets (we used Pepperidge Farm brand. They have 2 sheets of puff pastry per box. Thaw in the refrigerator until ready to use)
- All-purpose flour
- 1 egg
- 1 – 21oz can Cherry pie filling
- 2 tablespoons sugar
- 1 teaspoon cinnamon
- Pastry brush
- Fork
- Parchment paper
- 4 ½” bowl or container to cut your rounds (we used a plastic container to cut our pastry into rounds)



How to make it:

1. Preheat your oven to 450 degrees. Right before you put your pies into the oven, turn the temperature down to 400.
2. Crack you egg into a small container and beat to mix.
3. Pour your cherry pie filling into a small bowl.
4. In a small separate bowl mix your sugar and cinnamon – set aside.
5. Line a sheet tray with parchment paper and set aside.

6. Dust your counter with a little all-purpose flour so that your pastry does not stick. Keep the pastry in the refrigerator until you are ready to use it. Take out one sheet of pastry, put the other one back in the fridge and unwrap it placing it on the flour dusted surface. Cut out 4 rounds from the pastry sheet using your bowl or container. Quickly gather the excess dough, roll it out and cut one more circle. You should be able to get 5 circles out of one sheet of puff pastry.
7. Working one circle of dough at a time, take your pastry brush and brush egg around the edge. Add approximately 1 tablespoon of pie filling to the center of the circle and fold the dough in half. Use your fork to close the edges.
8. Place each filled pie on the parchment paper and brush with egg. Sprinkle the tops of the pie with the cinnamon sugar and put in the oven. Cook for approximately 16 minutes at 400 degrees or until your pastry is golden. Remove to a cooling rack and repeat these steps with the next sheet of pastry.