



Sweet Apple Hand Pies

- 1 17 oz pkg. frozen puff pastry
- 2 medium sweet red cooking apples
- 1/3 cup light brown sugar
- 2 TBS flour
- 1 tsp. grated lemon peel
- 1 tsp. fresh lemon juice
- 1 tsp. ground cinnamon
- 1/2 tsp nutmeg
- 1 large egg

Directions:

Preheat oven to 350 degrees

Beat the egg-set aside

Cut each pastry sheet into 3 x 3 squares for the top (9) and bottom (9) = 18 squares and place on parchment paper, onto a cookie sheet or pan.

Grate the lemon peel and juice the lemon then set aside.

Chop apples in small pieces, then measure out and add all ingredients, and mix together.

Place 1/4 cup apple mixture onto a square and top with another square.

Press edges together and use a fork tine around the edges.

Paint the beaten egg with a pastry brush over top for a shiny glaze.

Bake 20 minutes until golden. Serve warm. Makes 9 small hand pies.

Cool and **enjoy** either warm or at room temperature.