

## Fried Apple Pies

<http://userealbutter.com/2015/10/28/fried-apple-pies-recipe/>  
from [allrecipes](#)

### dough

2 cups all-purpose flour  
1/2 cup shortening, chilled  
1 tsp salt  
1/2 cup cold water

### filling

2 apples (Granny smiths are a good choice)  
1/4 cup sugar  
1/4 tsp ground cinnamon  
pinch of salt  
oil for frying

**Make the dough:** Sift the flour and salt together in a medium bowl. Cut the shortening into the flour with a pastry blender until the mixture resembles coarse crumbs. Adding a tablespoon of cold water at a time, toss the mixture with a fork to distribute the water. When the dough is just moistened where it can start to form a barely cohesive ball if you press it together, gather it up into a ball and wrap it in plastic. Refrigerate the dough for 30 minutes.

**Make the filling:** Peel, core, and dice the apples (1/2-inch to 3/4-inch dice). Place the apples in a small saucepan with the sugar, cinnamon, and a pinch of salt. Stir over low heat to coat the apples with the rest of the ingredients. Cook until the apples turn soft (about 5-7 minutes). If there is extra liquid in the bottom of the pan, you can remove the apples to a bowl and simmer the liquid down into a thick syrup to toss with the apple filling or to serve with the pies later. Let the filling cool.

**Assemble and fry the pies:** Roll the dough out to 1/8-inch thickness. Cut eight 4-inch rounds (I used a 4-inch diameter lid). Place 1 heaping tablespoon of filling in the center of a dough circle. Moisten the edges with water and fold the circle in half, pressing the edges sealed. Crimp the edges if you like (I like). Repeat for the rest of the pies. If you have leftover dough and filling, you can re-roll the dough and make more pies. Heat 2-inches of vegetable oil in a medium or large saucepan to 375°F. Fry 2-3 pies at a time, cooking for 2-3 minutes on each side until both sides are golden. Remove from oil and drain on paper towels. Sprinkle with powdered sugar. Serve hot or warm. Makes 8 hand pies.