

## Strawberry Hand Pies

<http://userealbutter.com/2018/06/03/strawberry-hand-pies-recipe/>  
*filling adapted from [Garden and Gun](#), pie dough from [Serious Eats](#)*

### pie dough

2 1/2 cups all-purpose flour  
2 tbsps sugar  
1 tsp kosher salt  
10 oz. (280g) unsalted butter, cold and cut into 1/4-inch pats  
6 tbsps ice cold water

### strawberry filling

3 cups strawberries, washed, trimmed, and quartered  
3/4 cup sugar  
3 tbsps Grand Marnier, divided (2 tbsps + 1 tbsp)  
zest of 1 medium organic orange, grated  
1 tbsp fresh orange juice  
1 1/2 tsps vanilla extract  
1 1/2 tbsps water  
2 tbsps + 1 tsp cornstarch  
1 tbsp unsalted butter  
1/4 tsp salt

### egg wash

1 egg, beaten  
1 tsp water  
sanding sugar (for baked pies)

**Macerate the strawberries:** Gently mix the strawberries, sugar, 2 tablespoons of Grand Marnier, orange zest, orange juice, and vanilla extract in a medium bowl. Cover and chill for at least 6 hours to overnight.

**Make the pie dough:** Place 1 1/2 cups of flour, the sugar, and salt into the bowl of a food processor. Pulse 5 times to combine. Distribute the butter over the flour mixture in the food processor. Pulse until the dough clumps (I pulsed about 25 times and then ran it 15 seconds at a time until it clumped). Sprinkle the rest of the flour over the dough and cut it into the dough by pulsing about 5-10 times until the dough has broken into small chunks. Empty the dough into a large bowl and sprinkle the cold water over the dough. Fold the water into the dough with a soft spatula (don't use your hands, the heat will melt the butter) until the dough comes together into a ball. Cut the dough into two halves and shape them into 3-inch diameter discs. Wrap each disc in plastic wrap and refrigerate for at least two hours or up to three days. If not using within three days, freeze the dough for up to 3 months.

**Cook the strawberry filling:** Pour the chilled contents into a medium saucepan and heat on medium high until the liquid begins to simmer. Reduce heat to maintain the simmer and let cook for 5 minutes or until the berries are tender. Mix the water, cornstarch, and remaining 1 tablespoon of Grand Marnier together. Stir the cornstarch mixture, butter, and salt into the strawberries and cook for 7-10 minutes until the whole thing has a jam-like consistency. Allow the filling to cool completely.

**Egg wash:** Mix the egg and water together.

**If baking:** Preheat oven to 375°F.

**If frying:** Heat 3 inches of vegetable oil to 350°F in a large pot.

**Assemble the pies:** Roll the pie dough out to 1/8-inch thickness. For crescent pies, cut the dough into 6-inch circles (I got 10 circles) or for round pies, cut out 3-inch circles (I cut 32 with re-rolling scraps). Reuse the scraps to make more circles as needed. For crescent pies, brush egg wash on the edge of half the dough circle. For round pies, brush egg wash around the edge of the whole circle. Place 2-3 tablespoons of strawberry filling in the center of the dough circle. Fold the circle in half for crescent pies or place a second circle on top of the base dough for round pies. Press the edges together to seal (you don't want any leaks – especially if frying). Crimp the edges with fork tines or your fingers. Repeat for the remaining dough and filling.

**For baked pies:** Arrange pies 1-2 inches apart on a baking sheet lined with parchment paper or foil. Brush the tops of the pies with egg wash. Cut a vent in the top of each pie and sprinkle turbinado or other coarse sugar over the tops. Bake 20-40 minutes (mine took 40 minutes) until the pies are golden and the filling is bubbling. Remove from heat and cool. Makes 16 3-inch round pies.

**For fried pies:** Fry a few of the pies at a time in the oil. When the bottoms are golden, flip the pies over to brown the other sides. Fry until the pies are lightly browned, then remove to a paper towel-lined cooling rack or plate. Repeat for the remaining pies. Let the pies cool. Makes 10 6-inch half-moon pies.