



Apple Hand Pies

INGREDIENTS

- 1 Pk Pie Crust Dough
- 1 Can Apple Pie Filling
- 1 Egg
- 3 tsp Sugar

INSTRUCTIONS

1. Preheat oven to 350°.
2. Roll out pie crust and cut into 8 equal pieces.
3. Fill half of the pie crust pieces with apple pie filling; then top with the remaining pie crusts pieces. Seal edges with a fork.
4. Egg wash each hand pie, then sprinkle the tops with sugar.
5. Bake for 12-15 minutes or until edges look golden. Enjoy!