

Easy Hand Pies

Prep: 20 minutes • Cook: 30 minutes

Flaky, buttery hand pies filled with sweet strawberry jam and finished with a golden egg-washed crust and a sprinkle of cane sugar—simple, cozy, and irresistibly portable.

Ingredients

- 1 batch all-butter pie crust (or store-bought pie dough)
- as needed all-purpose flour (for dusting/rolling out dough)
- 1 1/2 cups strawberry jam
- 1 egg (whisked with a splash of water (egg wash))
- splash water (for egg wash)
- 2 tablespoons cane sugar

Instructions

1. Preheat oven to 350°F and line a large baking sheet with parchment paper.
2. On a lightly floured surface, roll one dough disc into a large oval or circle about 1/8 inch thick.
3. Use a 4–5 inch round cutter to cut circles; gather scraps and re-roll. Repeat with the second disc to make 12 rounds total.
4. Place 1–2 tablespoons strawberry jam on one half of each dough round.
5. Fold the dough over the filling to form a half-moon, then crimp edges with a fork to seal.
6. Brush tops with egg wash and sprinkle with cane sugar. Cut three small slits in each pie for steam to escape and place on the prepared baking sheet.
7. Bake 25–30 minutes, until golden brown.
8. Cool on the pan for 10 minutes, then transfer to a wire rack to cool completely.

Tags: Dessert, Baking, Hand Pies, Strawberry, Pastry, Make Ahead
