

Mulled Cherry Hand Pies

Poetry & Pies

prep time: 30-35 minutes

chill time: 1 hour

bake time: 15-20 minutes

total time: 1 hour, 55 minutes

servings: 10-12 (depending on size)



Ingredients

- double batch [sour cream pie crust](#) (or your [favorite pie crust](#))
- 4 cups (about 560g) fresh cherries (see note if using frozen*)
- ¼ cup (30g) cornstarch
- ¾ cup (177g) red wine, separated
- ½ cup (100g) brown sugar
- 1 tablespoon (13g) pure vanilla extract
- 1-1 ½ teaspoons (3-4g) ground cinnamon, to taste
- optional: a tiny pinch cloves or allspice

Instructions

1. Make the pie crusts ahead of time, at least one hour but ideally a day ahead. Be sure to double the recipe (but you can make it all in one bowl) and divide into two discs to chill.
2. While the pie crusts chill or when ready to bake, make the filling. Wash and dry the cherries. Remove stems. Using a [cherry pitter](#) or the method found [here](#), remove pits and cut cherries in half. You can leave them whole if you prefer, but I like packing as many cherries in a dessert as I can, so halving them allows for this.
3. Add the cornstarch and ¼ cup red wine and whisk until smooth. Set aside.

4. Combine cherries, $\frac{1}{2}$ cup red wine, brown sugar, vanilla, cinnamon and cloves (if using) in a medium saucepan. Bring to a gentle boil/simmer over medium heat, stirring frequently. Turn down to low and let simmer 1-2 minutes, until sugar is dissolved.
5. Stir the cornstarch again and *slowly* pour into the saucepan, stirring the cherries as you pour.
6. Cook for about 1-2 minutes (until slightly thickened) after adding the cornstarch then remove from heat. Let cool in the fridge at least 15 minutes while you roll out your chilled pie dough.
7. At this point, preheat your oven to 400F/205C. Line two [cookie sheets](#) with [parchment paper](#) or [silicone mats](#).
8. Place the first pie dough disc on a lightly floured surface, then sprinkle the top with a little more flour. Begin rolling out the dough, rotating the [rolling pin](#) as you go. Be sure to flip and rotate the dough every so often, sprinkling a tiny bit more flour as needed to 1) keep it from sticking and 2) ensure you're rolling evenly. I tend to roll the bottom left too thin and the top right too thick. Rotating balances this out.
9. Roll the dough out to $\frac{1}{8}$ " or $\frac{1}{3}$ cm thick, or about 12" or 30 cm in diameter. Don't worry about it being perfectly circular.
10. Using a [round cookie or biscuit cutter](#) that is at least 3 $\frac{1}{2}$ " or 9 cm in diameter, cut out circles of dough. Keep the cuts close together to get as much use out of the dough before needing to roll it out again. Using a spatula, remove the circles to your prepared cookie sheets. Take the excess dough and set it aside.
11. Repeat the process of rolling and cutting with the second disc of dough. Set the circles aside (these will be your tops), making room on your rolling surface for the excess trimmings to be rolled out.
12. Take the excess dough from both discs and form it into a disc again. Roll it out to $\frac{1}{8}$ " or $\frac{1}{3}$ cm again. Again, cut out circles. Place half of these on the lined cookie sheets and half with the tops that you set aside. If you still have quite a bit of

excess trimmings, you can repeat this process again until all of the dough is used up.

13. Spoon about 1 ½ tablespoons of cherry filling into the middle of each bottom circle of dough (on the cookie sheets). Fill a practice one to start, topping it with one of the reserved circles, ensuring there is enough of a perimeter to seal the edges together (you only need about ¼” or less than 1 cm). This will help you know how much to fill each hand pie.
14. Fill all bottom circles with this same amount of cherry pie filling. Top each one with a reserved disc. Gently press each hand pie all around the edges to seal it. If they aren't staying together, you can lightly brush the edges with water to help seal them. Gently press a fork all the way around the edge of each hand pie to completely seal it.
15. Use a sharp knife to create slits in the top of each pie. Feel free to do just one, a cross (like I did), three parallel cuts, or any shape you'd like. If you want something whimsical like a heart, this should be done with a very small shaped cookie cutter *before topping and sealing each filled pie*.
16. If desired, you can brush each pie with 1 egg whisked well with 1 tablespoon milk (or just milk for a matte appearance). Optionally, you can also sprinkle each one with some coarse sugar.
17. Freeze! Yes, it's an extra step, but it really makes a flakier crust and sturdier pie. Freeze these for just 10-15 minutes before baking and you will get a perfect hand pie.
18. Bake for 15-20 minutes, until the crusts are golden brown and the cherry filling bubbles. If the crusts begin to brown unevenly or are done before the filling bubbles (which means the inside and bottom crusts are cooked), tent the pan loosely with foil.

Enjoy!

**If subbing frozen cherries, defrost and drain first then slice in half to get a thicker, more cherry-filled filling.*