

HOT BUTTERED RUM APPLE HAND PIES

Makes 6-10 small pies | Prep 20 min | Bake 15-20 min

INGREDIENTS

- 1 double pie crust (frozen or from a recipe)
- 4-5 large apples
- 1/3 cup dark brown sugar
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp clove
- 6 tbsp cultured butter
- 2.5-3 tsp Dark Rum Flavor
- 1/2 tsp salt
- 2 tbsp all-purpose flour



DIRECTIONS

1. Preheat oven to 400 F.
2. Peel, cut, and core apples, dicing into bite sized chunks.
3. Thaw pie crusts and roll out on a floured surface.
4. Line two baking sheets with parchment paper or silicone mats.
5. In a large saucepan on low heat, melt butter. Add Dark Rum Flavor, sugar, spices, salt, and flour, heating until fragrant.
6. Add cut apples to the saucepan, combine with butter spice mixture and heat until sauce is thickened and apples are tender.
7. Cut dough in 4-6" diameter circles (a bowl can make a good dough cutter), and transfer to prepared baking sheets.
8. Place 2-3 moderate spoonful's of the apple mixture in the center of each circle (if making turnover-style hand pies) or half of the circles (if making full hand pies). Be sure not to overfill!
9. Brush water onto the edges of each dough round, and fold over (turnover-style) or cover with a second disk of dough (hand pie style). Press edges well to seal.
10. Place in oven on middle rack and bake for 15-20 minutes, or until crust is golden brown.