

Cranberry Hand Pies—adapted from Bon Appetit, November 2012

Dough:

- 3 $\frac{2}{3}$ cups unbleached all-purpose flour
- 1 cup sugar
- 1 $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cups plus 3 Tablespoons unsalted butter, cut into $\frac{1}{2}$ inch cubes

Filling:

- 1 pound fresh (or frozen, thawed) cranberries (about 4 cups)
- 1 $\frac{1}{2}$ cups sugar
- 1 teaspoon finely grated orange zest
- 2 Tablespoons fresh orange juice
- $\frac{1}{2}$ vanilla bean, split lengthwise
- 1 large egg, beaten to blend
- Raw sugar

To make the dough: Pulse flour, sugar, and salt in a food processor to combine. Add butter; pulse until mixture resembles coarse cornmeal. With motor running, slowly drizzle $\frac{1}{2}$ cup ice water into the dough and pulse until the dough just begins to come together.

Divide dough in half. Form each half into a ball and flatten into disks. Wrap each disk tightly in plastic. Chill for at least 2 hours.

To make the filling: Combine cranberries, sugar, orange zest, orange juice, and vanilla bean. Allow to sit for about 10 minutes so the juices can combine. Cook over medium heat until mixture comes to a simmer and begins to thicken, 5-6 minutes. Cool completely. You can make this up to five days ahead. Store in the refrigerator.

To assemble the hand pies: Roll a portion of dough to about $\frac{1}{16}$ inch thickness and cut in 3-inch circles. Place circles on a baking sheet lined with parchment paper or silicone liner. Brush edges with the beaten egg. Spoon 1 Tablespoon of filling on each circle. Top with another dough circle and crimp the edges with a fork. Repeat till dough is gone.

Chill for 45 minutes.

Preheat oven to 425° F. Working with one baking sheet at a time, score the dough with a sharp knife creating an “X” in the middle. Brush tops of pies with beaten egg and sprinkle with raw sugar.

Bake pies until crust is golden brown and filling bubbles out of the “Xs”, starting to check after 10-12 minutes. It could take 15-20 minutes depending on your oven. Cool on baking sheet about 5 minutes, then transfer to wire rack to cool completely.