



Cherry Hand Pies

(Shortcrust or puff pastry)

Ingredients

300g cherries, pitted
5 Tbls cornflour
3/4 cups sugar, plus more for sprinkling
¼ tsp salt
¼ tsp vanilla
4 Pastry sheets, cut into 4 squares
1 egg beaten with 1/2 tbls water

Method

1. Preheat oven to 200oC (180oC fan forced)
2. Prepare cherries by removing pits
3. Combine cherries with sugar, cornflour, vanilla, salt in a small pot.
4. Bring to the boil and let bubble over a medium low heat. Stir frequently and let simmer until mixture gels a bit. Set aside to cool.
5. Lay out pastry sheets on chopping boards and cut into 4 squares
6. Spoon some of the cooled cherry filling into the centre of each square of pastry section.
7. Fold in half over the filling and use a fork to crimp the edges closed
8. Place the hand pies on a parchment paper-lined oven tray.
9. Brush the tops of the hand pies with the egg wash then sprinkle with sugar.
10. Bake for 10 minutes then reduce temperature to 180oC and bake for another 10 minutes or so until the pastry is golden and crispy.
11. Let cool on a cooling rack
12. Cut each pie into 2 and serve.