

Basic Fruit Pie Filling

Serving size: Filling for 8-inch pie or 6 small hand pies

Ingredients:

2 1/2 lbs Fruit, peeled and sliced/chopped. (Pears, apples, peaches, blueberries, cherries, Strawberries, etc.)
1/2 piece Lemon or orange, juiced
1 C Water
1 C Granulated sugar
1/4 C Cornstarch
1 tsp Vanilla extract
1/4 tsp Cinnamon
1/4 tsp Nutmeg

1 box 2 9-inch rolled pie dough, thawed
3 T Unsalted butter, melted for sealing & glazing
2 T Granulated sugar or as needed for sprinkling on top of sealed hand pies

Procedure:

1. Peel, slice and chop the fruit into even small cubes. Then add a squeeze of lemon juice and toss in a bowl. The lemon juice will stop the fruit going brown.
2. In a medium saucepan, add all the ingredients to the pan, EXCEPT the spices and vanilla if using.
3. Bring to the light boil then turn down to a light simmer to avoid scorching. Allow to simmer for 5-7 minutes. The sauce will thicken while it is simmering.
4. Remove from the heat, add your spices & vanilla, then allow to cool.
5. Once cooled, you can freeze, refrigerate, or add to the pie.
6. Preheat oven to 375F.
7. Remove pie dough from package then unwrap. Take desired cutter and cut 3 circles from each unrolled pie crust giving one six circles total. Place on cookie sheet pan on parchment paper.
8. Brush one side of each the pastry circles with melted butter then place one spoonful in the center of pastry circle (be sure not too little or too much). Repeat with the other 5 circles.
9. Fold over the filled pastry circles and crimp with fingers to properly seal the hand pies.
10. Place all six hand pies in refrigerator for 10 minutes. Remove and brush top side with melted butter then sprinkle with sugar to gently coat.
11. Place in hot oven for 10-12 minutes or until light golden brown. Remove carefully and allow to cool for 5 minutes then serve.

Note:

If one prefers a 'softer' bite to the fruit, for example, if one is using as it is without any further cooking in a pie, then leave it to simmer in a pan a little longer until the fruit is soft to one's preference.