
Peach Hand Pies

Food Network Kitchen

Food Network Magazine - July/August 2021

6 peaches, peeled and chopped
1/2 cup water
1/2 vanilla bean (seeds and pod)
1/4 cup granulated sugar
2 tablespoons brown sugar
2 teaspoons lemon juice
pinch salt
2 rounds refrigerated pie dough
1 egg, beaten

Preheat the oven to 425 degrees.

In a saucepan, combine the peaches, water, vanilla bean, granulated sugar, brown sugar, lemon juice and salt. Bring to a simmer. Cook until softened, 12 to 18 minutes. Discard the vanilla bean. Mash the peaches. Let cool.

Gather two rounds of the refrigerated pie dough into two small compact squares. Roll out each into a twelve-inch square. Cut each in half, then cut each half into thirds to make twelve 4x6-inch rectangles.

Arrange six rectangles on a parchment-lined baking sheet. Top each with three tablespoons of the peach compote. Cover each with another rectangle of dough. Crimp the edges with a fork.

Cut a few small vents into the tops. Brush with beaten egg.

Bake until golden, 20 to 25 minutes.

Yield: 12 hand pies

Dessert

Per Serving (excluding unknown items): 591 Calories; 5g Fat (7.8% calories from fat); 10g Protein; 134g Carbohydrate; 12g Dietary Fiber; 212mg Cholesterol; 81mg Sodium. Exchanges: 1 Lean Meat; 4 Fruit; 1/2 Fat; 4 1/2 Other Carbohydrates.