

CAMPFIRE APPLE HAND PIES

Warm up to sweet and toasty campfire hand pies made with puff pastry and buttery, cinnamon-spiced apples.



INGREDIENTS

5 apples peeled and chopped
into bite-sized chunks
Juice of one lemon
½ cup brown sugar

¾ cup granulated sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
5 tablespoons butter,
salted or unsalted

Frozen ready-to-bake
puff pastry sheets
1 stick butter, softened
for spreading
Hand pie irons for toasting

DIRECTIONS

1. Mix all of the ingredients (except for the puff pastry and stick of butter) in a large bowl, mixing until apples are fully covered with the mixture.
2. Cut puff pastry into squares slightly larger than the pie iron—roughly 5" squares—and butter both sides.
3. Place a puff a square inside the pie cooker, fill in with the apple mixture then place another square on top and close the pie cooker.
4. Hold over the campfire or hot coals for about 5 to 6 minutes per side; 10 to 12 minutes total, or until each side is golden brown—not burned—and filling is hot and delicious. Note: cook time will vary.



BROUGHT TO YOU BY



Agriculture Commissioner
Doug Goehring