

Betty's Fall Favorite Fried Apple Pies



Uploaded on Oct 20, 2010

In this video, Betty demonstrates how to make Fried Apple Pies. I also refer to these as Baked Apple Turnovers, since I baked them in the oven, instead of frying them on the stove. I had a fried apple pie for lunch on our field trip to Evans Orchard, and I thought you might like to see how you can make a similar fruit dessert.

(Note: You may use any fruit that you like for pies; it doesn't have to be apples. You may also make these any size that you like!)

Ingredients:

4 fresh, firm Granny Smith apples, peeled and sliced (You may use any tart, firm apples. This will make enough apple mixture for about 4 dozen 3 ½-inch apple turnovers.)

Pre-made refrigerated pie crust circles (Each pre-made pie crust circle will make nine 3 ½-inch turnovers. Or, you may use homemade pie crust dough of your choice.)

½ cup water

½ cup sugar

1/4 teaspoon ground allspice

Betty's All Purpose Sugar Glaze (from a previous video)

Place 4 peeled, sliced apples in a medium-sized saucepan with about ½ cup water. Cook over medium heat, stirring occasionally, about 20 minutes, or until tender. Drain well, if the water has not already been absorbed. Mash slightly with a potato masher, leaving some apple pieces in the mixture. Measure 2 1/3 cups apples, reserving remaining apples for other uses. Combine 2 1/3 cups apples, ½ cup sugar, and 1/4 teaspoon allspice, stirring well. Let cool before forming the apple turnovers. When ready to assemble your apple turnovers, unroll a pre-made pie crust, making a flat circle. Use a circle of waxed paper 3 ½-inches across as a pattern to cut out 9 circles of pie crust dough. You may have to rework some scraps of dough to get the last couple of circles. For each turnover, spoon 2 teaspoons pie filling mixture onto center of pastry circle. Fold dough over the filling, pressing edges to seal. (You may need to moisten the edges with water, but they must be completely sealed.) Crimp edges with a fork. Place turnovers on a greased baking sheet or in a sprayed rectangular casserole dish. Bake at 425 degrees for 13 to 15 minutes or until golden. Use Betty's All Purpose Sugar Glaze to drizzle over warm turnovers. Serve warm or cold. They are particularly good served warm with vanilla ice cream! Fall season is the perfect time to try this traditional treat! I hope you enjoy it! --Betty