

## Peach Hand Pies

Serves 12

### Pastry

1 2/3 cups all-purpose flour

1/3 cup ginger sugar

1/4 tsp salt

3/4 cup + 2 Tbsp (14 Tbsp) cold unsalted European style butter (cut into small cubes)

1/4 cup cold water + 1 tsp peach vinegar (can substitute apple cider vinegar)

In a medium bowl, whisk together flour, sugar, and salt. Using a pastry cutter or your fingers blend the butter into the flour mixture until the butter is pea sized. Add the water/vinegar mixture and stir gently until the dough just starts to stick together. Turn the dough out onto a work surface and form a disc by pushing the dough together a few times.

Lightly flour the work surface and roll the dough out to a 9 by 12-inch rectangle. Fold the dough in thirds (like folding a letter) and rotate the dough 90 degrees. Roll & repeat 2 more times to a 9 by 12-inch rectangle and fold into thirds for a total of 3 turns. Wrap the dough in plastic wrap and refrigerate for at least 2 hours.

On a lightly-floured work surface, roll the dough to 1/8 inch thickness. Using a 4-inch round scalloped cutter, cut out rounds. Use vegetable oil spray to coat a standard-size cupcake pan. Cut small strips of parchment paper and place inside each cupcake well with the strip overhanging on both sides of the well. This will help you to release the peach pie once baked.

Form each pastry round into the cup by gently pressing the pastry down into the cup and pressing the pastry around the sides of the cup making a well. The scallop edge should be at the very top of the cup.

Place in the freezer while making the filling.

### Ginger Peach Filling

6 - 7 peaches, peeled and sliced

2/3 cup ginger sugar

1/4 cup cornstarch

2 Tbsp grated fresh ginger

1 Tbsp freshly squeezed lemon juice

3 Tbsp unsalted butter

Place peaches in a large mixing bowl. Sprinkle sugar, cornstarch, fresh grated ginger and lemon juice over the peaches. Stir to combine. Place peach mixture into a large saucepan on medium low heat bring the mixture to a slow boil, stirring constantly. Continue stirring and cook the filling until the juices have thickened (20-25 minutes). Stir in the butter. Remove from pan into a bowl and set aside to cool before filling your mini pie shells.

### Peach Rosettes

5 whole canned/jarred peaches

1 Tbsp cornstarch

Cut peaches in thin slices. If the peach pit is still in the peach, slice one side until you reach the pit and then start slicing from the other side. Cut the remaining peach from the pit and slice carefully. Halve the round peach slices to form a half moon shape. Place in a bowl, add the cornstarch and stir to combine. Set aside to prepare the hand pies.

Remove the pastry rounds from the freezer. To each pastry shell add 1 to 1½ tablespoon(s) peach filling. Spread the filling flat so that there is approximately 1/2 inch open at the top for the peach rosettes. To make the rosettes, take a peach slice and place the rounded edge of the peach slice up along the outer rim of the pastry, pressing gently into the filling to hold in place. Continue placing peach slices around the edge of the pastry slightly overlapping each slice and moving inward in a circular pattern until there is only a 1/4 to 1/2 inch opening remaining in the center of cup. Choose a very soft and small peach slice to roll together and insert in the center of the hand pie. Repeat with remaining pastry rounds.

Sprinkle the rosettes with a little extra ginger sugar and bake in a pre-heated 350-degree oven for 25-30 minutes. Let the pies cool slightly before removing from pans. To remove each pie, gently pull the parchment strips lifting the pie out of the cup.