

Individual Thanksgiving Pie Pockets



By Kelly Ledbury

Tool List

- Rolling pin - #4971
- Baking sheet - #14681 or #6246
- Parchment paper - #6758
- Pastry brush - #5614
- Maple leaf cutter 5" - #12568
- Maple leaf cutter 1" - #5308
- Pumpkin cutter 5" - #2381
- Paring knife - #8811
- Strainer - #9887
- Spoon

Ingredient List

- 1 kg Pie dough
- Prepared maple apple pie filling
- Prepared pumpkin pie filling
- Egg wash
- Maple sugar - #17270

Optional

- Pastry mat or cloth - #10839 or #213
- Flour shaker - #9877
- Fork

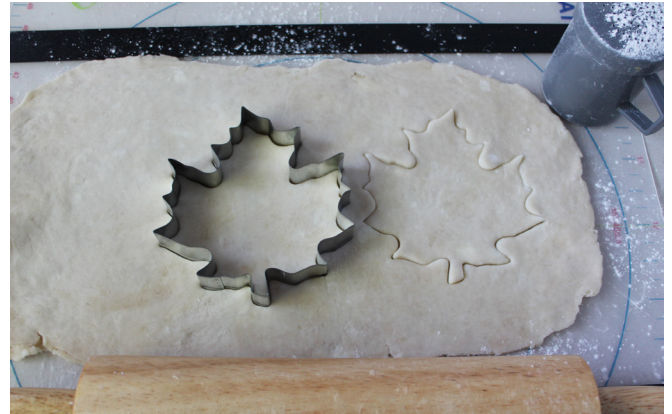
Makes 6 Pies



How to make pie pockets

STEP 1

Prepare pie dough and pie fillings ahead of time. Preheat oven to 375°F. Roll out pie dough to a thickness of between $\frac{1}{8}$ " and $\frac{1}{4}$ " on a lightly floured surface. Take one of the large (at least 5") cookie cutters and cut out two pie pieces for each individual pie.



STEP 2

Transfer one piece of pie dough shape to a parchment lined baking sheet.

Maple apple pie pocket - Strain filling (you don't want to deal with leaky filling), and put 1 Tbsp filling in center, spreading a single layer over leaf shape, leaving a half inch around for sealing purposes.

Pumpkin pie pocket - Put 1 Tbsp of pumpkin filling in center, spreading around again leaving a half inch of space around the edge. Build up the middle to make a dome by adding 1 Tbsp filling in the center.

Using an egg wash with a pastry brush, paint the egg wash onto the empty edges of pie pocket.



How to make pie pockets

continued

STEP 3

Maple apple pie pocket - take another piece of the leaf shape dough, and use the small 1" maple leaf cutter to cut out the centre of the larger leaf shape, which will allow the pie to vent.

Pumpkin pie pocket - take another piece of pumpkin shape and cut three – 2.5" vent slits which gives the pumpkin more character.

Put top dough pieces on same shape with filling, right side up. Match up edges, you may need to stretch the top piece slightly to fit. Once matched up, press both pieces of dough together to seal pocket. A fork can be used to crimp the edges. Make sure all the edges are sealed or the filling will leak out. Add an additional ½ Tbsp of apples with sauce from the filling into the maple leaf cut out opening, lightly tuck them in making sure not to over fill. Lightly coat the top's of each pocket with egg wash. (Optional) Sprinkle maple sugar on the top of the maple leaf pocket.

Bake pie pockets in the oven at 375°F for 25-30 minutes, or until the edges are golden brown.



Completed pie pockets

Have the pockets prepared ahead of time and pop them in the oven just before dinner starts, and they'll be ready once dinner is finished! Serve with a scoop of vanilla ice cream dusted with coloured icing sugar to add in some pretty autumn colour.



TIPS & HINTS

- Use a pastry mat or pastry cloth to help reduce the amount of flour you will need to use for dusting.
- Rolling pin rings or spacers help when rolling out the dough to an all over even and accurate thickness.
- Some of the best apples for pies are; Northern Spy, Spartan, and Rome Beauty. You can usually find these apples starting in Oct., mostly found at farmers markets, or pick your own apple orchards. Golden delicious apples were used for this tutorial, which were purchased at the local grocery store.
- Make sure not to over work your pie dough. It will cause your dough to be tough, and not be light and flakey.
- Maple sugar can be substituted in any recipe that calls for cane sugar, or light brown sugar, just keep in mind that it is twice as sweet.