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## Juici Apple Hand Pies

Makes 25 to 30 servings

### Ingredients:

4 Tbsp butter  
4 medium Juici™ Apples  
¾ cup sugar  
2 tsp cinnamon  
½ tsp nutmeg  
½ tsp ginger  
2 Tbsp flour  
2 packages of pre-made pie crusts, 4 crusts total  
1 egg  
2 Tbsp milk  
½ cup coarse sugar for topping pies

### Instructions:

Preheat oven to 375 F. Cut apples into small chunks. Melt butter in a large frying pan over medium. Add apples, sugar, cinnamon, nutmeg and ginger. Cook until apples are crisp-tender, about 3 to 4 minutes. Remove from heat. Set aside to cool.

Sprinkle flour on a large cutting board. Lay 2 packages of pie crust on cutting board. With a rolling pin, gently roll crusts until smooth. Cut out rounds, rolling extra dough as you go. Scoop 1 tsp to 2 Tbsp of filling on the bottom of one round. Top with another round. Crimp edges well with a fork. Cut a small vent on top of pie.

In a small bowl, beat egg and milk. Brush the egg mixture on top of each pie. Sprinkle with sugar. Bake 15 minutes, or until golden brown.

**Tip:** Freeze for later use. When ready to bake, brush with egg and milk. Top with coarse sugar. Bake.

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