

FRIED APPLE PIES

(by Melissa) by All Recipes



This recipe will give you 6 to 8 easy-to-make little fried pies that burst with apple goodness. Simply cut the dough into 6-inch rounds, spoon a bit of thick cinnamon applesauce onto each round, and fold the rounds in half. Fry in hot oil and sprinkle with confectioners' sugar.

Yield:

6 to 8 fried pies

Directions

1. Peel and dice apples. Add sugar and cinnamon. Cook in a saucepan on low heat. Cook until soft, then mash with fork to form a thick

Ingredients

2 cups all-purpose flour

applesauce.

1/2 cup shortening

2. Sift flour and salt together. Cut in the shortening. Add water and mix with fork.

1 teaspoon salt

1/2 cup cold water

3. Roll out to about 1/8 inch thick on a floured board. Cut with a large cookie cutter (4 inches in diameter).

2 apples

1/3 cup white sugar

4. In each round, place 1 heaping tablespoon fruit. Moisten edges with cold water, fold and press edge with a fork.

1/2 teaspoon ground cinnamon

1 cup vegetable oil

5. Heat oil in a large skillet on medium-high heat. Fry pies, a few at a time, 2 to 3 minutes on each side; cook until golden brown. Drain on paper towels. Sprinkle with confectioners sugar.

Nutrition Information

Servings Per Recipe: 8

Amount Per Serving

Calories: 523 cal

Total Fat: 40.7 g

Cholesterol: 0 mg

Sodium: 292 mg

Carbohydrates: 37.5 g

Fiber: 1.9 g

Protein: 3.3 g