



JERNEJ KITCHEN

FRIED APPLE PIES

This recipe makes the best fried apple pies with a crunchy, golden exterior, and a juicy, sweet, fruity interior. Optionally feel free to bake these easy apple pies too.

MAKES	6	FRIED APPLE PIES
PREPARATION:	10	MINUTES
REST:	30	MINUTES
FRY:	10	MINUTES
TOTAL TIME:	50	MINUTES

APPLE FILLING

2 large Evelina or Gala, Honeycrisp apples (250g or 2 cups chopped)

120 ml (1/2 cup) water

2 tbsp freshly squeezed lemon juice

1 tsp vanilla paste

60 g (1/2 cup) packed light brown sugar

30 g (2 tbsp) unsalted butter

10 g (1 tbsp) cornstarch

1/2 tsp cinnamon powder

1/4 tsp allspice

1/4 tsp ginger powder

FRIED PIES

280g (10 ounces) puff pastry, prerolled sheets

1 egg, for egg wash

1 litre (32 fl oz) canola oil, for frying

100 g (1/3 cup) sugar

1 tsp cinnamon powder, for serving

PREPARE THE APPLES

Peel the apples, remove the core and cut into small cubes, approximately 0.5 cm x 0.5 cm or 1/4 inch x 1/4 inch each.

APPLE FILLING

In a saucepan, combine apples, water, lemon juice, vanilla, light brown sugar, butter, cornstarch, cinnamon, allspice, and ginger. Stir and place over medium heat. Bring to a boil, then cook on low heat for 2 - 3 minutes or until the apples soften a little bit, while stirring occasionally. Remove from the heat and spread over a baking sheet. Place in the fridge for 20 minutes or in a freezer for 10 minutes.

TIP

[By spreading the apples in a single layer they will cool quicker.](#)

ASSEMBLE THE APPLE PIES

Take the puff pastry from the fridge and cut it into 12 rectangles approximately 8 cm x 12 cm or 3-inch x 5-inch big. Spoon about 2 tablespoons of the apple mixture onto the center of 6 rectangles. Leave about 1 cm or 1/2 inch edge around the filling. Gently brush the edges with the egg wash. Cover the pies with the rest of the puff pastry rectangles to create small apple pies. Using the tines of a fork, press the edges together to seal tightly. Brush the apple pies with egg wash and transfer to a baking sheet lined with parchment paper. Place in the freezer for 15 - 20 minutes.

TIP

[Freezing the apple pies will result in crisper exterior and it will be much easier to cut off the excess edge before frying.](#)

TOOLS AND EQUIPEMENT

cutting board
kitchen knife
saucepan
baking sheet
parchment paper
wire rack
paper towels

FRY THE APPLE PIES

Remove the frozen pies from the freezer. Using a sharp knife, cut off the excess edges, making sure you don't cut too much. The apple pies still need to remain closed. Place a wire rack over a baking sheet and line it with paper towels. Place a saucepan or a pot filled with canola oil over medium heat. Heat the oil until it reaches 175 °C or 350 °F. Carefully add 2 pies at a time and fry for about 3 - 4 minutes or until golden brown and cooked through. Carefully shake the pot from time to time for the pies to cook evenly. Transfer the fried pies from the oil and place them onto prepared paper towels to drain any excess oil.

SERVE

Make the cinnamon sugar. In a bowl, stir to combine the sugar with the cinnamon powder. Roll the warm apple pies in cinnamon sugar then serve.