

## Cherry Cardamom Hand Pies by Ashley Rodriguez and Electrolux

### Ingredients

- 1 pound cherries, pitted (fresh or frozen)
- 1/4 cup sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon ground cardamom (or 4 pods)
- 1/2 teaspoon lemon zest
- Pinch of salt
- 1 batch homemade or store-bought pie dough
- 1 egg, lightly beaten with 1 teaspoon water

### Instructions

1. Preheat your oven to 400°F. Line a baking sheet with parchment.
2. Combine cherries, sugar, cornstarch, cardamom, lemon zest, and salt in the bowl of a food processor. Pulse mixture about 10 times to break up the large pieces of cherries. (This way, you can pack more filling into the small hand pies.)
3. Roll out dough to 1/4-inch or 1/8-inch thickness. Cut out 4-inch rounds from dough.
4. You can collect and re-roll any remaining scraps for more rounds one time before you start losing the integrity of the pie dough.
5. Add a heaping tablespoon of filling to the lower half of each circle. Dab your finger into a small dish of water and run it along the bottom seam of the dough.
6. Fold the top half over the cherry mixture and crimp the edge with a fork to secure. Lightly pierce the top of each hand pie with a fork to allow steam to escape, then place on parchment-lined baking sheet.
7. Brush tops of each hand pie with the egg wash and place baking sheet into the freezer for 10 minutes.
8. Transfer to oven and bake for 30 to 40 minutes, or until pastries are deeply golden.