

Brown Sugar Hand Pies

Preheat the oven to 350 degrees.

Mix together in a small bowl and set aside:

- 1/2 cup brown sugar
- 2 tablespoons sugar
- 1/4 teaspoon cinnamon

Drizzle over the sugar mixture and mix in thoroughly (this should only slightly moisten it):

- 1/2 teaspoon maple or agave syrup mixed with 1/2 water

Make one batch of [Shauna's Pie Crust](#) with the following substitutions (if required by your dietary constraints) and addition:

Instead of:

- 5 tablespoons butter use 5 tablespoons [Earth Balance Natural Buttery Spread](#)
- 4 tablespoons leaf lard use 4 tablespoons shortening
- 1 egg use 1 flax egg (1 tablespoon ground flax mixed with 3 tablespoons warm water)

Add: 3 tablespoons granulated sugar to the flour mix

Keep the dough refrigerated until ready to use. Follow Shauna's instructions for rolling it out between two layers of parchment paper. You'll want the dough to be about 1/16" thick for the hand pies.

Cut the dough into squares or rectangles using a cookie cutter (I used a 2 5/8" square) or measure out using a ruler and cut with a knife.

Gently remove the squares to a parchment lined baking sheet. A small metal spatula comes in handy for this step. Use the fork to place a few decorative holes in the top of each hand pie.

Place a heaping spoonful of the cinnamon sugar mixture into the center of each square leaving a border of about 1/4" of dough uncovered. Place another square on top.

Slightly press the edges down in two or three places along each edge then crimp all around with the tines of a fork. Place a few decorative holes in the top of each hand pie with the fork.

Brush with milk (rice, soy, or any alternative milk you have on hand) and sprinkle with turbinado or regular sugar.

Bake for 15-17 minutes until the dough is set (dough made with shortening does not brown). Take the hand pies out of the oven and when cool enough to handle remove to a cooling rack.

What to do with the leftover scraps of dough?

My Mom always cut the leftover scraps of piecrust dough into rough strips. Then she topped them with cinnamon sugar, a dot of butter (Earth Balance) and popped them in a 350 degree oven for about 10 minutes. Mmmmm.