

Fried Pies

One of Grandma Jane's recipes that is often talked about at family gatherings is her fried pies. Nothing compares to that homemade crust and then stuffed with apples you've grown yourself. As a child, Nana and

Grandma Jane used storebought apples, but now Nana can use ours. Every time Nana makes this one, stories of her cooking with her mom just start pouring out. As mothers, grandmothers, aunts, siblings, any family member; remember that it is not what we do with the next generation but that we take time for them. In these moments show them they are loved and appreciated and here on earth by design not happenstance.

Ingredients

Crust

4 cups flour
4 teaspoons baking powder
4 tablespoons sugar
2 teaspoons salt
½ cup shortening, cold
2 eggs
1 - 12-ounce can evaporated milk
1 beaten egg
2 tablespoons water



Filling

Apple Pie Filling (Homemade may not need to be drained.)

Cherry Pie Filling, drained

Apricot Campfire Pie Filling

vegetable oil for frying

Instructions

Crust

- ❖ Mix dry ingredients.
- ❖ Cut in your cold shortening.
- ❖ Add eggs and milk and stir until a dough forms.
- ❖ Flour a working surface. Then, with floured hands, turn the dough onto your work surface and roll it to no more than 1/8 inch thick.
- ❖ Once you have it smooth, cut out circles about 7 inches in diameter. If that is too big and hard to work with, you can do them 5 inches in diameter. (Grandma Jane used a dessert saucer sort of like a cookie cutter to cut her circles.)

Filling

- ❖ Add filling of your choice to the center of each dough circle.
- ❖ While still flat, brush edges of each dough circle with beaten egg and water mixture.
- ❖ Fold dough in half to make a half circle making sure that the edges meet.
- ❖ Seal each pie by pressing the tines of a fork around the edges of the half circle.
- ❖ Fry each pie in 2 inches of oil heated to 350 degrees Fahrenheit until golden brown.
- ❖ Flip to fry the other side as well.
- ❖ Serve hot with or without homemade ice cream.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."

Psalm 34:8