THE J.M. SMUCKER Co

Apple Purses

Prep Time	Cook Time	Serves	Difficulty
25 mins	35 mins	14	N/A

Ingredients

- **Crust**
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) well-chilled all vegetable shortening
- 4-8 tbsp (60-120 mL) ice cold water
- **Filling:**
- 1/2 cup (125 mL) sugar
- 3/4 tsp (7 mL) cinnamon
- 2 apples peeled, halved, cored and chopped into 1/2” (1 cm) pieces (about 2 cups/500 mL)
- 1 egg, beaten

Directions

Step 1:

Mix flour and salt in a large mixing bowl.

Step 2:

Cut chilled shortening into 1/2" (1 cm) cubes. Work in shortening cubes into flour mixture using a pastry blender or two knives, in an up and down chopping motion, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

Step 3:

Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together.

Step 4:

Shape dough into a ball. Flatten ball into 1/2" (1 cm) thick round disk.

Step 5:

Wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.

Step 6:

Preheat oven to 375°F (190°C). Line baking sheet with parchment paper.

Step 7:

Combine sugar and cinnamon in a small bowl. In a separate medium sized bowl, toss chopped apples with 1/4 cup (50 mL) of sugar mixture.

Step 8:

Roll dough on a lightly floured surface to a 1/4" (.5 cm) thickness. Cut dough into 14 - 4" (10 cm) squares. You may have to reroll the dough. Sprinkle each square with 1 tsp (5 mL) sugar and cinnamon mixture. Place about 1 tbsp (15 mL) chopped apple mixture in center of square. Brush edges with beaten egg. Fold the corners of the dough over the apples until the tips

are touching. Pinch all the edges together. Place on prepared baking sheet. Continue with remaining apples and squares of dough. Brush tops with beaten egg and sprinkle with remaining sugar mixture.

Step 9:

Bake in preheated oven 30 to 35 minutes until golden brown. Cool on wire cooling rack.

Images

