

Paradise Ginger Hand Pies

Ingredients:

- 1 cup water
- 1 tablespoon fresh lemon juice
- 1 teaspoon fresh grated lemon zest
- 1 cup sugar
- 2 tablespoons brown sugar
- 1/4 cup plus 2 tablespoons cornstarch
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/2 teaspoon almond extract
- 1 16 oz package frozen sliced peach slices, (thawed and coarsely chopped)
- 1/4 cup Paradise sweetened lemon peel
- 1/4 cup Paradise crystallized ginger
- 2 cups all-purpose flour
- 1 teaspoon salt
- 3/4 cup well-chilled Crisco
- 4 to 8 tablespoons ice-cold water
- 1 cup powdered sugar
- 2-4 tablespoons milk or cream 1/2 teaspoon lemon or almond extract



Directions:

Make Ginger Peach Pie Filling: In a large saucepan over medium heat, stir together the water, lemon juice, lemon zest, sugar, brown sugar and cornstarch. Cook until thickened and bubbly about 5 minutes.

Stir in the ground cinnamon, ground ginger, almond extract, peaches, lemon peel and crystallized ginger. Cook for another 3 minutes once it becomes bubbly, stirring constantly.

Make sure to cool the filling to room temperature. Use pie filling right away or store in the refrigerator for a few days. Re-heat the filling before using.

Make Pie Crust: Blend flour and salt together in a large bowl. Cut shortening into flour mixture with pastry blender until coarse crumbs form. Stir in enough water with fork just until dough holds together.

Divide dough in half. Shape into 1/2-inch thick discs. Wrap in plastic wrap. Chill 30 minutes.

Roll each disc to 1/4-1/8-inch thickness on a lightly floured surface. Using a large biscuit cutter of glass, cut-out 3 to 4 discs. Re-roll dough and cut-out extra discs is necessary. Place one or two tablespoons of cooled ginger peach pie filling in center of dough. Fold dough over to enclose pie filling, Using a fork, crimp edges of crust. Carefully place hand pies on parchment lined baking sheet. Cut a small hole in the top of the hand pie to vent.

Bake at 375° until pies are golden brown and pie filling is bubbly, 30 to 45 minutes. Baking times will vary on oven temperatures and thickness of crust.

Meanwhile combine powdered sugar, milk or cream and lemon or almond extract. Stir until desired drizzle consistency. Cool hand pies on wire rack set over waxed paper. Drizzle icing over warm hand pies. Cool and Enjoy!