

Peach Pie Pops

12 (3 inch round) mini pie pops



Ingredients

2 1/2 C all-purpose flour

1 t salt

1 C unsalted butter

1/4 C ice water

10 oz fresh peaches, chopped

1/4 C sugar

2 T cornstarch

1/2 t cinnamon

1/4 t nutmeg

pinch salt

1 egg

2 T water

12 popsicle sticks

Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

In a large bowl, stir flour and salt together. Add the butter. Using a fork, mix until the dough resembles coarse meal (butter looks like pea sized balls). Pour ice water in a slow, steady stream, until the dough just holds together when pinched. If necessary, add more water. Do not over mix.

Turn the dough onto your work surface and gather into a ball. Divide the dough into 2 pieces, flattening each half into a disk. Cover with plastic wrap and chill for at least 15 minutes.

To prepare the filling, in a saucepan cook down peaches, sugar, cornstarch, cinnamon, nutmeg and salt for 5 minutes until peaches have softened and sauce has thickened.

To assemble pops, roll dough flat (between 1/4"-1/8" thick) and cut into 3" circles (2 circles per pop). Place a popsicle stick into the middle of one of the circles and spoon filling over circle with popsicle stick, put another circle on top. Seal by crimping open edges with a fork. Poke a few holes in the top to let steam out and brush with egg wash.

Bake for 10-15 minutes until golden brown. Enjoy!

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