

Hand-Held Apple Pies	Conversion Factor	Original Yield	Desired Yield
desired yield ----- = conversion factor original yield			12

Original Yield x Conversion Factor = Desired Yield

cream cheese, softened			4 oz.
butter, softened			4 oz.
all-purpose flour			1 c.
salt			1/8 t.
FILLING:			
sugar			2 T.
ground cinnamon			1/8 t.
ground allspice			pinch
finely chopped peeled tart apples			1 c.
cold unsalted butter			1 T.
FINISHING:			
egg yolk, large			1
water			2 T.
Coarse sugar and cinnamon-sugar			

1. In a large bowl, beat cream cheese and butter until smooth.
2. In a separate bowl, combine flour and salt; gradually add to butter mixture until well blended.
3. Divide dough in half. Shape each into a ball, then flatten into a disk.
4. Wrap in plastic and refrigerate for **1 hour**.
5. Combine the sugar, cinnamon and allspice; set aside. Divide each portion of dough into 12 balls.
6. On a lightly floured surface, roll each ball into a 4-in. circle.
7. Place a tablespoonful of chopped apples on one side.
8. Sprinkle with 1/2 teaspoon sugar mixture; dot with 1/4 teaspoon butter.
9. In a small bowl, whisk egg yolk and water. Brush edges of pastry with egg wash; fold pastry over filling and seal edges well with a fork.
10. Place 2 in. apart on ungreased baking sheets.
11. Brush remaining egg wash over tops. Cut slits in pastry. Sprinkle with coarse sugar and cinnamon-sugar.
12. Bake at 425° for 11-14 minutes or until golden brown. Remove to wire racks to cool.

To Make Ahead: Pastry can be prepared and rolled out a day in advance. Stack pastry rounds between floured sheets of waxed paper.