

Our State eats

Cheerwine Hand Pies

Yield: 8 pies.

For the cheerwine cherry filling:

- 1 cup tart cherries, fresh or frozen
- ¼ cup Cheerwine soft drink
- 3 tablespoons sugar, plus more for sprinkling
- 1 tablespoon cornstarch

For the hand pie dough:

- 2 cups all-purpose flour
- 2 tablespoons powdered sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup butter
- 3 ounces cream cheese
- ½ cup milk
- ½ teaspoon almond extract
- 1 egg whisked with 1 teaspoon water for egg wash

For the cheerwine glaze:

- ½ cup powdered sugar
- 2 teaspoons Cheerwine

Prepare Cheerwine cherry filling: Place cherries and Cheerwine in a medium saucepan over medium-high heat. After cherries lose considerable juice at about 10-15 minutes, remove from heat. In a small bowl, mix sugar and cornstarch. Pour mixture into hot cherries and mix well. Return mixture to stove and cook over low heat until thickened, stirring frequently, about 5 minutes. Remove from heat and let cool. Cover and place in fridge until chilled.

Prepare hand pies: Preheat oven to 425° and line two baking sheets with parchment paper. In the bowl of a food processor, mix flour, powdered sugar, baking powder, and



salt. Add cream cheese and butter into flour mixture and pulse about 6 times to cut the fat into the flour. Add milk and almond extract and blend until a loose dough begins to form.

Turn dough out onto a floured surface. Lightly flour top of dough and roll it out to a 12 x 15-inch square. Cut it into about 16 circles with a 3 ½-inch cookie cutter. Reroll scraps if necessary. Spread 2-3 tablespoons of chilled cherry pie filling into the middle of 8 of the circles, leaving at least a ½-inch margin around the edges. Place 8 other circles on top of the filled ones, using a fork to crimp the edges closed. Poke vents in each assembled hand pie. Don't worry if they look messy and the cherry filling oozes out a bit; they'll turn out cute!

Bake and glaze: Brush hand pies with egg wash mixture and sprinkle with extra sugar. Bake in the 425° oven for 15-17 minutes, until the pie tops are golden brown. After allowing pies to cool for approximately 30 minutes, whisk together powdered sugar and Cheerwine in a small measuring cup with a pour spout. Drizzle over top of the hand pies. Serve immediately.