

Pumpkin Cream Cheese Hand Pies

The following recipe is courtesy of Bread Over Heels, a food scientist and blogger. For more of her recipes and baking tips, visit her website or her Instagram [@breadoverheels](#).

Ingredients

- 1 ¼ cup all-purpose flour, plus additional for dusting
- ¼ teaspoon salt
- 10 tablespoons cold butter, cut into cubes
- 2 tablespoons cold water
- 1 tablespoon vodka
- 1 cup canned pumpkin puree
- 2 tablespoons light brown sugar
- 3 tablespoons granulated sugar, divided
- 2 teaspoons pumpkin pie spice
- ½ teaspoon vanilla extract
- 2 oz. cream cheese, room temperature
- 1 egg yolk, room temperature
- 1 egg, beaten



Instructions

1. Prepare the Crust. In a food processor, pulse together flour and salt. Add 10 tablespoons cold butter. Pulse until mixture resembles coarse crumbs. Slowly add in water and vodka and pulse until just combined. Form into a flattened ball and wrap in plastic wrap. Refrigerate at least one hour and up to two days.
2. Prepare the Filling. Cook pumpkin puree in a small pot over medium heat for 5 minutes, stirring constantly, to remove excess moisture. Remove from heat and stir in light brown sugar and 1 tablespoon granulated sugar. Stir in pumpkin pie spice and vanilla extract. Let cool for ten minutes. Combine cream cheese and egg yolk in a separate medium bowl. Add a couple spoonfuls of pumpkin mixture to cream cheese and egg yolk and stir to combine and temper. Add remaining pumpkin mixture to bowl. Stir until smooth and only small pieces of cream cheese remain.
3. Preheat oven to 350°F. Line a baking sheet with parchment paper.
4. Dust a flat surface with flour. Roll out pie crust to about 1/8 inch thinness. Using a 2.5-inch cookie cutter, cut circles of crust. Place a spoonful of pumpkin cream cheese mixture into the center of half of the crust circles. Use water to moisten edges of crust circles that have filling. Top with remaining crust circles. Press edges to seal with fingers and follow with the prongs of a fork. Brush tops with beaten egg and sprinkle with remaining granulated sugar. Using a sharp knife, cut three slits across the top of the crust, making sure to cut all the way through the crust.
5. Transfer to the prepared baking sheet. Bake for 20-25 minutes or until golden brown. Serve warm or at room temperature.