

Foodnity Recipes

Fried Apple Pies Recipe – Homemade

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Pie Dough

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 4 tbsp cold butter, cubed
- [ ] 3-4 tbsp ice-cold water

Apple Filling

- [ ] 3 large apples, peeled, cored, thinly sliced
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 1 tbsp lemon juice
- [ ] 1 tbsp melted butter

For Frying

- [ ] Vegetable oil, enough for deep frying
- [ ] Powdered sugar, for dusting

Instructions

1. In a bowl, whisk flour, baking powder, and salt. Add cold butter and rub in with fingertips until mixture resembles coarse crumbs.
2. Sprinkle ice-cold water over the flour mixture, stirring gently until dough just comes together. Form into a disk, wrap, and chill for 15 minutes.
3. While dough chills, toss apple slices with lemon juice, sugar, cinnamon, nutmeg, and melted butter. Let sit for 5 minutes.
4. Roll out chilled dough on a lightly floured surface to about 1/8-inch thickness. Cut circles (3-4 inches). Place a spoonful of apple mixture in the center, fold, and crimp edges.
5. Heat oil in a deep pot to 350°F (175°C). Fry pies in batches, turning once, until golden brown, about 2-3 minutes each side.
6. Remove with a slotted spoon, drain on paper towels, and dust generously with powdered sugar while still warm.

Nutrition per serving

310 kcal	4 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a little more flour, but avoid over-working.
- Make sure the oil returns to temperature between batches for even browning.
- For an extra caramel note, add a drizzle of honey over the finished pies.