Making Hand Pies with CBTV Live

Chapter 1 - Chapter 1
Hand Pies
(upbeat music) - Hi everybody, this is Liana at Creativebug and it's Pie Day! Okay, it's P-i Day, but we decided because we don't do a whole lot of math here aside from some knit and crochet patterns that we would go with Pie, p-i-e, Day as many people do, also, who doesn't love pie? So welcome, I'm glad you're here with us. For those of you who know, we do this every Tuesday and Thursday at 4:00 p.m. here in California time, for you on the East coast it is 7:00 p.m. and it is very, very cold I hear. I have to say it is incredibly nice here, and we are feeling kind of the spring, summer pie vibe, and so I thought I would show you some cool techniques today. We actually have a pie class on Creativebug that is taught by Devlin, Devlin Mannle, I don't know if you guys have seen it. He is so wonderful, so he teaches how to make this pie crust so I'm not gonna show you how to make the pie crust today. What I'm going to show you is cool things to do with the pie crust, that is other than just putting it in a pie shell and filling it up with fruits. I'm kind of obsessed with mini pies, so like little hand pies, obsession goes back to Hostess treats, who didn't love those little Hostess treats in the waxed paper package? So I tried to come up with a few little rip-offs that are throw-backs back to my childhood Hostess treats. The first one I'm gonna start with, so here I just have a nice little pie dough out. I'm working on a marble surface to keep things nice and cool. You don't need to have a marble surface, but boy, if you have one they are nice. So I'm just gonna make sure I have a nice surface here, just a lovely little butter crust that I'm working with, making sure there's no cracks or anything, and the first kind of pie I'm gonna show you is actually one that anybody can do at home, no special equipment needed, and it's just like kind of a basic empanada style. So just gonna take this like plain bowl, this is about four to five inches across in diameter, so, you know, the size of bowl you use depends on the size of pie you wanna make. So I like to then cut around the edges like so, and I do this rather than pressing down on it cookie cutter style, because when you press down on it with that bowl edge it kinda flattens out the whole edge and it makes it a little flimsy, and I want a nice strong edge. So I've cut around the side, I'm actually gonna go ahead and just cut this away, and, 'cause we don't need this right now. We'll do somethin' cool with this side in a minute. And I have made, so this is a blueberry raspberry compote, so my secret for making filling for pies out of season is just using frozen fruit, and so I just took a bag of blueberries, a bag of raspberries from the grocery store, put 'em in a pot, boiled 'em down with about a half a cup of sugar, you can put in some cinnamon or some ginger, whatever kinda speaks to you, and about a tablespoon of cornstarch. Nice and bubbly, let it cool, you do not want to work with hot filling, it will make your whole like, nice cold butter crust, kind of melt on the table. Believe me, I did this recently, it was not pretty. So we want everything that you're working with to be really cool. So I'm gonna take a nice scoop and put it in here, don't be too greedy, you're gonna think, ooh I want a really full pie. You don't, it's gonna ooze out the sides and it's gonna be a mess. In fact, who knows, it could be a mess when I do it, but I'm just gonna do one nice scoop. Ooh, I wanna be greedy so bad. Oh look, I did it, I put in more. I might regret this. Okay, gonna fold over the sides like this, nice little taco, empanada style. Just patting it down. In fact, to really make edges seal, you may even wanna lift it up, I just use my fingers, and do a little milk around the edges. And by the way, we are live, if anybody has any questions. I have made a lot of great pies, and I've made a lot of bad pies, so I have been there and I have troubleshooted a lot of things, so if you have questions about pie

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making in general feel free to write in, we can lament together, it's always risky business makin' a pie, but I think it's gonna work out for you this time. So once your empanada pie shell is folded over, you're just gonna go in and squeeze the edges. There's a lot of different ways that people like to do this. I really like to just give it a nice squeeze like that, 'cause a seal is very important. Oh look, there's some oozing out the sides. Didn't I tell you that was gonna happen? But you know what, that's okay. That's part of the fun. I'm just gonna scootch this around. Okay, and then before this goes in the oven, and this is true of all of the mini pies we are making today you must do a couple little slashes. If you don't do this, your pie will burst, and it will still be delicious, but that filling that you were not greedy about will go everywhere, so you definitely wanna do that. And then I like to do an egg wash white. A egg wash? Egg wash white, with egg whites, that's what I was trying to say, on the pie crust, 'cause that makes it nice and golden. So that is one version, I'm just gonna move this aside. Okay, now the second version that we're gonna do is using this cool cut and seal, has anybody used any of these cut and seal things? This one is from the Pampered Chef, and it's kind of like a punch, but rather than like a cookie cutter that just does one layer, it does two layers at once, it's like a ravioli kinda thing. So you can do a couple at a time with this. So I'm just gonna eyeball this. I'm just doing this for placement, just so I can see where I wanna put my filling. And again, not too greedy. Maybe like a generous tablespoon. Okay. And then we get to fold this over. Okay, and you can kind of see here where the lumps are, and that's where you wanna aim. It doesn't have to be exactly where your original marks were, you press down (grunts) like that. Whoops, it stuck a little bit. Doing it one more time. Alright, and now we have a nice seal, so that's pretty cool. So one thing that you can do, I'm just gonna peel this back, that will prevent it from kind of pulling apart like that, do that milk trick again around the edges, and it should keep it together. So let's try that one more time. Okay. Here we go. Beautiful. Okay, so like I said before, you've gotta do your slash marks. What's really fun with this, I find, is that unlike what I'm doing right now I like to be really strategic about how I do this so I can get the most pies for the most amount of dough, 'cause the more times you roll this out, so you can totally take this and roll it out again, but the more times you roll it out it's gonna get tougher and tougher, you might need to refrigerate it again to get it nice and cool, so you have to be a little bit conscientious about what you're doing, work quickly. Move these again off to the side. So the final one I'm going to show you is a braid. It looks super fancy, it's totally not fancy. It will just give you a really cool effect. - [Woman] We have our first question. - Oh we do? - [Woman] Courtney is asking, what other kinds of fillings are you going to try next? - Well, I actually am gonna do an apple filling for this one and it's one of the easiest apple fillings that I know of how to do, and it's one of my favorites, 'cause when I bake I really like things to be quick, I just don't have a ton of time to sit around and wait and, you know, do the macerating and then cooking again and cooling, and all of that, so I love this apple trick I'm about to show you for the braid technique, because it's just basically chop it up and put it in there. So, thanks for being with us Courtney. Okay, so I am rolling this out just a tiny bit more. I want a nice wide rectangle. So I'm just gonna kinda eyeball this, you want some nice crisp edges. Doesn't have to be perfect, you don't have to get out like your quilters ruler or anything like that. Just a nice rectangle. Okay. Has anybody done a braid at home before? I hope I'm showing this to all of you for the first time, 'cause it's so fun. So what I'm going to do is actually, the filling is gonna be going like between here and about here, so I'm gonna go ahead and take some apples that I've already sliced up, and I'm gonna put them just in a nice row. In fact, you can kind of like really pile 'em up. So this is sort of like what you would see in a galette, that's like a really rustic looking pie, so you can kind of cover these in some lemon juice before you get started, add some extra tartness. I'm just gonna eat that one,

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'cause it's little. Why not, it's pie day! Okay, so we've really crammed in our apples, here, that's almost a whole apple. Hey, an apple a day, this is almost healthy, guys. Okay, then I'm gonna take some cinnamon sugar that I mixed up, and I'm just gonna slather it right on top so that's about, oh, two tablespoons I'd say. See, healthy, that's not too much. Okay, now we're going to take our knife and start cutting these slits going this way. Again, I'm just eyeballing, doesn't have to be perfect. And we'll do the other side. Try to match it up as best we can, but if it doesn't, not the end of the world. - [Woman] We have our next question. - [Liana] Alright, let's have it. - [Woman] Yvonne is asking, what are the best apples to use for apple pies? - Great question, I'm actually using a Braeburn for this, but I honestly think that Granny Smith is one of the best apple pie apples. You want to get one that has like a really high acidity, and when baked isn't gonna get mealy, there's nothing sadder than a mealy apple. So I did read somewhere that Braeburns were really good for that, but go Granny Smith, it's just that tartness, it's classic, so that would be my number one suggestion, but good question. And, okay, so here we are. I'm actually gonna cram in a few more apples because we just, we have the room, why not, right? Nobody's gonna see this part, this part's gonna be hidden. Okay, just a little more sugar, why not? Okay, so now that we're in here we're just gonna start taking these pieces, just like a braid, just like you are braiding somebody's hair, and laying them over like this. Now these strips are about three, four inches long, so you wanna make sure they're nice and long. If they're not long enough you're gonna see the edges, and you're gonna lose the effect, you want the edges of the braid to get caught underneath the next one. Look at how pretty this is. You're kinda making like a Bavarian strudel kind of thing. This works really well with puff pastry, too, if you wanna give that a shot. Okay. And what I really like about the apple with this is that it's not messy, so like if I tried to do that with my berry filling, then it might get a little bit unruly and start oozing out the sides, but you know, that's fun too, still delicious. Okay, and if one of your little ends breaks off like that, I mean, don't panic, you can just kinda press it back on. Okay. We're almost at the bottom. When you get to the bottom, you can just trim off those edges, nice and neat. Helps if you use the right edge of the knife. (laughs) And then tuck this in, I like to give it a nice little pat at the bottom. Just tear that off, and I actually like to keep it nice and open, do you guys wanna see what it looks like when it is cooked? Baked, I should say. - Yes. - Yes. - Yes, yes! - Okay, okay, I'm bring in some of the finished ones here. So this is a smaller version of what that one will look like, so it really holds its shape nicely. And then this is actually, so this on is a little bit flatter, so this is an example of what happens when you let it sit out too long before you bake it, so you wanna get it into the oven as soon as you can while it is still cold, because that butter, there's somethin' about that butter when it's like nice and hard and then it melts in the oven, it's perfect, that's when you get these nice puffy ones. So like, look at how beautiful this little empanada one is. It really raised up nicely. And then these are the little hand pie guys, aren't those cute? So the other thing that I love to do as soon as these come out of the oven, if you want the full Hostess experience, is while these are baking, so you're gonna bake them for about 20 minutes. And in all cases I like to put that egg wash on it that I mentioned, so that's just egg white, just brush it on there. The second it comes out of the oven have ready, alright, you're gonna squeeze a half of a lemon into a cup and put in about a 1/4 cup of powdered sugar and then just brush that on so it's like a nice drizzle, glaze kind of thing, so it's extra sweet, so good! Okay everybody, I am so glad that you came and joined us. I wish that we had an oven here and you had 20 more minutes so that you could sit here and watch this bake in real time, but that might be a little bit boring for you, so I hope you don't mind we brought the finished ones to show at the end, and we will see you on Thursday, we have a special guest here, her name is Cecilia, and she's gonna be doing some

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watercolor for us, so I hope you join us then. Thanks everybody, happy Pi Day. (upbeat music)

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