



Dulce de leche candied hand pies

Baked Good | Dessert | All year round

Yields: 6 hand pies

INGREDIENTS

- 3 each frozen pie dough sheets, 9" X 12", RTU*
- 1-1/2 cup Dulce de Leche spread, RTU*
- 1-1/2 cups Butterfinger®, chopped into 1/2" pieces
- 1-1/2 cups Baby Ruth®, chopped into 1/2" pieces
- 1-1/2 cups CRUNCH® pieces
- 1 egg, whole for egg wash*
- 1 tbsp. water for egg wash*
- 1/2 cup salted caramel sauce, RTU

Method:

Remove pie dough from the freezer and thaw in refrigerator until soft and pliable. Using 2 cookie cutters, cut the 1st disc to 3" in diameter. Cut the 2nd disc into 4" in diameter to allow for the filling. Mound 1/4 cup Dulce de Leche on the bottom of the 1st disc followed by the 1/2 cup of Butterfinger®, Baby Ruth® and Crunch®. Combine the egg and water and whisk together, brush the edges of the disc with egg wash. Top with the 2nd disc, making sure the sides are even. With your fingers, press the edges of the dough to seal tightly and then make a decorative border. Place handpies on a sheet pan and keep in refrigerator for 1 hour to set properly. Remove

from the refrigerator and bake as per instructions*. Remove from the oven to cool slightly before serving. To serve, drizzle with salted caramel sauce and lightly dust with powdered sugar. (Alternatively, after filling and shaping, place hand pies in the freezer for 3 hours until frozen hard. Directly from the freezer, fry the hand pies in a deep fryer until golden brown in color. To serve, drizzle with salted caramel sauce and dust with the remaining candy pieces.