



Apricot and Peach Fried Pies

Savannah · 28/09/2024



Prep Time

18

Difficult

Medium

Servings

18 servings

Description

Apricot and peach fried pies have the best flavor of any fried pie I've ever eaten. My family loves these great pies. My grandmother made this up years ago. I have made this delicious fried pie for over 40 years. Enjoy.

Ingredients

— - 4 cups all-purpose flour - 2 teaspoons salt - 1 cup shortening - 1 cup milk - 8 ounces dried apricots - 1 (6 ounce) package dried peaches - $\frac{3}{4}$ cup white sugar - water to cover - 2 cups vegetable oil for frying

Instructions

1. To Make Crust: In a large bowl
2. mix together flour and salt. Cut in shortening until mixture is crumbly. Mix in milk and stir until dough forms a ball. Roll out dough and cut into 18 6-inch circles. Set aside. To Make Filling: In a large saucepan
3. combine apricots
4. peaches
5. and sugar. Add enough water to cover fruit. Cover pan and cook over low heat until fruit is falling apart. Remove lid and continue to cook until water is evaporated. Place oil or shortening in small high-sided skillet. Place over medium heat. Spoon equal amounts of filling into each pastry circle and fold in half. Seal pastry with a fork dipped in cold water. Fry a few pies at a time in hot oil
6. browning on both sides. Drain pies on paper towels. Cook's Note If you use shortening
7. like Crisco
8. melt it so it's two inches deep. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
9. ingredient density
10. and specific type of oil used.