



## Daddy's Favorite Fried Apple Jackpies

Daddy's most loved recipe, Fried Apple Jackpies. What's an Apple #Jackpie you ask? A golden, delicious, fried, hand-sized apple pie that is a traditional #Southern dessert.

### Ingredients:

#### For Apple Filling:

- 1 8 oz bag dried apples
- 1/2 cup Dixie Crystals sugar to 8 oz of dried apples
- Cold water

#### For Dough:

- 2 heaping cups White Lily self-rising flour
- 3/4 cup buttermilk (+ a bit)
- 1/4 cup canola (+ a bit)
- 1/2 tsp baking powder
- 1/4 tsp Mortons Salt
- Additional flour for mixing the dough
- Peanut oil for frying

### Instructions:

#### For Apple Filling:

1. Put apples in a large stock pot and add enough water to just cover. Stir in Dixie Crystals sugar.
2. Turn heat to medium-high and bring to a boil.
3. Turn heat down so apples continue to simmer. Cook down to "mush". Do not allow the apples to get dry. You may need to add more water as they cook.
4. Remove apples from heat and allow to cool.

#### For Dough:

1. Start with 2 heaping cups of White Lily self-rising flour. Add buttermilk and canola oil. Mix with a fork until the dough is sticky.
2. Pinch off pieces of dough to make balls.
3. Roll each ball out thin, 4" diameter circle.
4. Add a heaping spoonful or two of apples to one side.
5. Fold the dough over and press the edges together lightly to seal.
6. Once all the pies are ready, add about 1/2 cup peanut oil to a large skillet and heat on medium-high.
7. Once the grease is hot enough to sizzle from a drop of water, carefully lay two or three pies in the skillet.
8. Cook about a minute to a minute and a half on each side until they are golden brown.
9. Lay pies on a serving platter lined with paper towels.

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