

## The Buttered Tin's Ham, Egg & Cheese Hand Pie

This Valentine's Day, skip the sweets and surprise your special someone with savory breakfast hand pies. Filled with hash browns, cheddar, ham, and eggs, wrapped in buttery pastry, and paired with a tangy dipping sauce, they're the perfect twist on tradition—showing love doesn't have to be sweet to be heartfelt. This recipe makes 12 hand pies.



### Flaky Pie Crust Recipe

#### Ingredients

- All Purpose Flour: 1 ¼ cups
- Cake Flour: 1 ¼ cups
- Cold, Unsalted Butter: 13 oz
- Cold water: ¾ cup
- Table salt: 2 tsp
- Sugar: 2 tbsp

#### Instructions

1. In a large bowl, combine and mix the flour, sugar, and salt.
2. Cut the cold butter into small chunks and add to the flour mixture. Use your hands or a food processor to rub the butter into the flour until it resembles chunky cornmeal.
3. Gradually add the cold water, mixing until just combined.
4. Place the dough onto a sheet of plastic wrap. Wrap tightly and flatten slightly.
5. Let the dough rest in the refrigerator for at least 4 hours. The dough can be stored in the fridge for up to two weeks.

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### Savory Hand Pie Recipe

#### Ingredients

- Flaky pie dough: divide the dough into 12 equal balls (approximately 3 oz. per)
- Hashbrows: 2 cups
- Sharp Cheddar, Shredded: 1 cup
- Eggs, Scrambled, Cooled: 1.25 cups
- Ham, Minced, Cooled: 1.25 cups
- Salt & Pepper: 1 tbsp
- Egg wash: (1 egg whisked with 1 tbsp water or milk)

#### Instructions

1. On a floured surface, roll each dough ball into a circle.
2. Brush the entire edge of the dough circle with water or egg wash.
3. Add the cool filling to one half of the circle. Fold the dough over to enclose the filling, aligning the edges.
4. Seal the edges by pressing with a fork or crimping like a pie.
5. Brush the tops with egg wash.
6. Chill the assembled hand pies in the fridge before baking or bake immediately.
7. Preheat the oven to 350°F. Bake for approximately 20 minutes or until the crust is golden brown.

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## Dipping Sauce Recipe

### Ingredients

- Yellow mustard: 2 tbsp
- Mayonnaise: 2 tbsp
- Worcestershire sauce: 1 tsp
- Minced shallot: 1 tsp
- Minced garlic: 1 tsp

### Instructions

1. Combine all ingredients in a small bowl and mix until smooth.
2. Serve alongside the hand pies for dipping.