



Kitchen Cheat Sheet: Southern Fried Pies

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Tips and Time Savers

- Be sure not to crowd the pan when frying - the oil will cool down too much and the fried pies will be greasy.
- Some people like to use homemade pie crust. I like the fluffier texture of the biscuit crust and I think it holds up better. You can use either.
- I like to use a large skillet but you could use an electric fryer or large saucepan for deep frying.
- You can bake these if you prefer. You lose some of the character of a southern fried pie but they're still yummy. Bake at 375F for 10-15 minutes.
- Any kind of homemade or canned pie filling will work, including lemon, coconut, pecan, or chocolate.
- Do not leave the warm fried pie on paper towel for too long when you take it out of the fryer. You want to brush with butter and then quickly dredge in the cinnamon and sugar mixture while piping hot.
- If you aren't eating them right away let them cool on a rack so the bottoms don't get soggy.
- Be careful! Biting into a fresh-from-the-fryer, hot fried pie too quickly can give you quite a painful burn. Be sure to let them cool for at least a few minutes.
- Some people prefer a simple glaze on their fried pies rather than granulated sugar or sugar and cinnamon. Just mix powdered sugar with enough milk to make a thick glaze and spoon it over the hot pies while they are on a rack.

Here's the thing...

At some point in my life I decided to stop being the best at every. single. thing.

I decided that done was better than perfect.

I decided that making quick and easy fried pies for my family to enjoy regularly was better than making my original recipe (which takes a couple of hours - but as my 17 year old says... it SMACKS) once a year.

So I begin cutting corners and creating shortcuts - because I want to enjoy making memories with my family - not watching as they enjoy making memories without me.

But I still wanted to honor those old recipes.

So, I figured out how to make fried pies the easy way. I hope you love these as much as I do.

Variations

The bourbon or lemon juice is completely optional – and you'll want to match the liquid you use to your fruit filling. For example:

- Blueberry pie filling with amaretto for blueberry pies
- Apple pie filling with bourbon or rum for apple pies
- Peach pie filling with bourbon or amaretto for peach pies

...and so on.

You can add a little extra sugar or brown sugar to the pie filling if you need to.

You can also use ginger ale. The point of adding this small amount of liquid is to give more flavor to the canned pie filling which is sometimes a little flat and bland.

Also, I use peanut oil for frying because it's light and has a high smoke point. If there are allergies or you prefer to use something else any light frying oil will work.

FAQs

Can I make fried pies ahead of time?

Sure can. Fry them the day before, keep them in the fridge, and reheat in the oven or air fryer. Just don't re-fry them unless you enjoy grease sponges.

What oil is best for frying pies?

Peanut oil is my favorite (light, high smoke point, Southern-approved). Canola or vegetable works too. Olive oil? Don't even think about it.

Can I bake fried pies instead of frying them?

Yes, at 375°F for about 10–15 minutes. They'll be tasty, but calling them “fried” at that point is just lying to yourself.

How do you keep fried pies from getting soggy?

Drain them on paper towels briefly, then move to a wire rack. Sitting in oil = soggy bottoms. And no one wants that.

Can I reheat fried pies in the microwave?

Technically yes, but they'll turn rubbery. Oven or air fryer is the only way if you still want crispy crust.

What fillings work best for fried pies?

Thick fruit fillings like apple, peach, cherry, or blueberry are classics. Chocolate, lemon, or coconut pudding-style fillings work too—just don't go runny.

Are fried pies and turnovers the same thing?

Close cousins. Turnovers are usually puff pastry and baked; fried pies hit the skillet. Both are delicious, but one makes your smoke alarm nervous.

Nice to have

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Marye's Pick: Frying Thermometer

Frying pies without a thermometer is like driving blindfolded—exciting, but messy. This candy thermometer clips right to your pot, keeps your oil at the sweet spot, and saves you from soggy crusts or burnt disasters. Bonus: you can use it for candy or candle making too, if you're feeling extra. [Get it here.](https://www.restlesschipotle.com/fried-pies)

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