

Helena's Hand Pie Recipe

Raspberry Pies:

1/4 cup Fresh raspberries

1/4 cup Raspberry jam

2 tbsp. Lemon juice

1 tbsp. Corn starch

- Mix ingredients in a bowl

Blueberry Pies:

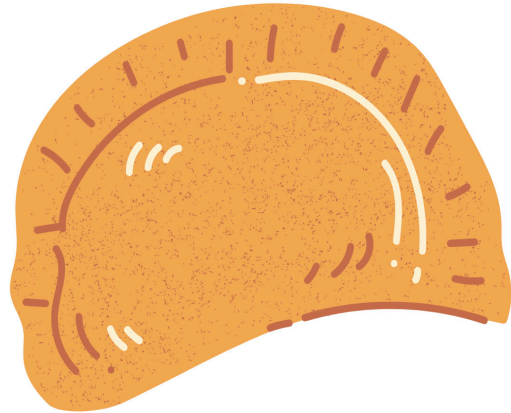
1/4 cup Fresh blueberries

1/4 cup Blueberry jam

2 tbsp. Lemon juice

1 tbsp Corn starch

- Mix ingredients in a bowl



1 box – 14.1 oz Pastry dough or refrigerated pie crusts rolled out on a floured surface. Place dough over muffin tin pan

1 beaten egg – Brush dough with egg wash

Scoop berry mixtures into cupcake pan

Place top layer of dough on top of berry mixture. Pinch edges of dough with fingers. Flip pan upside down to release dough.

Cut into squares. Seal the sides with fork tines, brush with egg wash. Cut a small “x” mark in the middle of each pie to allow for venting.

Place on parchment-lined baking sheet and sprinkle with baking sugar. Bake at 375 for 15-20 minutes

Serve warm with ice cream.