

BLUEBERRY HAND PIE RECIPE

- 2 cups blueberries
- 1/3 to 1/2 cup granulated sugar (depending on the sweetness of the blueberries)
- 1 tablespoon corn starch
- 1 teaspoon cinnamon
- 1/2 teaspoon fresh lemon zest
- juice of 1 lemon
- coarse sugar for sprinkling
- 2 store-bought pie crust (I use Pillsbury brand)
- 1 egg yolk
- 1 tablespoon water
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Pre-heat oven to 400° F.

Combine blueberries, sugar, cornstarch, cinnamon, lemon zest and lemon juice in a sauce pan. Stir on medium high heat until thickened. Remove from heat and let stand at room temperature.

Roll out the pie crust following the brands instructions. Cut as many 4 to 5 inch circles in the dough as possible, reworking the dough as needed. I used an inverted bowl to cut 12 - 4 inch circles. (Use a extra large biscuit cutter if you have one.)

Make an egg wash by whisking together an egg yolk and a tablespoon of water. Set aside.

Place about a tablespoon of the blueberry sauce in the center of each circle.

Dip your finger into the egg wash, to apply a little around the edge of each circle to seal before folding over to create a half circle. (A pastry brush works too.)

Press edges of dough together with a fork to seal.

Place blueberry hand pies on a parchment lined baking sheet. Cut a slit in the top of each hand pie with a sharp knife to allow steam to escape while baking. Sprinkle with coarse sugar.

Bake at 400°F for about 30 minutes. Remove from oven and place on a rack to cool.

Enjoy!