

Blueberry Hand-Pies



Ingredients:

All-purpose flour (for dusting)
2 cups blueberries (about 10 ounces)
1 teaspoon finely grated lemon zest
1 tablespoon fresh lemon juice
1/4 cup sugar
1/4 teaspoon kosher salt
1 large egg, whisked with 1 teaspoon water
1 tablespoon raw sugar
Prepared, refrigerated pie-crust dough

Directions:

- 1) Preheat oven to 375°.
- 2) Roll out the dough on a floured surface to a 15×12-inch rectangle. Cut into 6 rectangles.
- 3) Combine the blueberries, lemon zest, lemon juice, sugar, and salt in a medium bowl.
- 4) Brush edges of each rectangle with water and mound some blueberries in center of each rectangle.
- 5) Fold the dough over forming a triangle and press edges to seal.
- 6) Place the hand-pies on a parchment-lined baking sheet and brush with the egg wash.
- 7) Cut a small slit in the top of each rectangle and lightly sprinkle them with raw sugar.
- 8) Bake the hand pies in the oven, rotating the sheet halfway through, until juices are bubbling and pastry is golden brown, 35–40 minutes (juices will run onto parchment).
- 9) Transfer hand-pies to a wire rack and serve warm.