

THE CULINARY

Playground



Fruity Hand Pies

makes 3

1/2 cup fruit such as strawberries, blueberries, peaches, nectarines (peeled and pitted)

1 tablespoon sugar

1 teaspoon flour or cornstarch

1 egg lightly beaten (or 2 tablespoons egg beaters)

1/2 of 9inch pie crust

sanding sugar

Preheat oven to 375 (350 convection) degrees F.

On a floured surface, roll out dough until about 1/8-in thick.

Cut into three (5-inch) circles, rerolling dough as needed.

Gently brush off any crumbs from dough.

In a medium bowl, toss together fruit, sugar and flour or cornstarch. (Do this just before filling the pies; if done too far in advance, the mixture can get too juicy. Use less or more sugar, as desired, depending on fruit's natural sweetness.)

Working one at a time, spoon some filling into the center of a circle of dough; brush edges with egg. Fold over into a half moon and crimp edges, using fork tines or fingers to seal. Brush top with egg and sprinkle with sanding sugar.

Cut a small slit in the top for steam to escape.

Bake on a parchment-paper-lined baking sheet until golden brown, about 15-20minutes.