

Fruit and Cream Cheese Hand Pies (breakfast/dessert)

Yield: 8 hand pies

Prep Time: 30 minutes

Cook Time: 20–25 minutes

Ingredients

2 boxes refrigerated pie crusts

For the fruit filling

2 cups of your favorite berries, fresh or frozen

2/3 cup granulated sugar

1 tbsp cornstarch

zest of one lemon

juice of one lemon

½ tsp vanilla extract

Pinch of salt

1 egg, for egg wash

1 tbsp water

Coarse sanding sugar (optional)

*2 oz. cream cheese, cut into 8 cubes (for cream cheese filling option)



Instructions

1. Preheat the oven to 375 degrees and line a baking sheet with parchment paper.
 2. In a medium saucepan, combine berries, sugar, cornstarch, lemon zest, lemon juice, vanilla, and salt.
 3. Cook over medium heat for 5–7 minutes mashing them until they breakdown and thickened.
 4. Remove from heat and cool completely.
 5. Roll dough to ⅛-inch thickness, then cut into 5-inch circles or rectangles.
 6. Spoon about 2 tablespoons of filling onto half of each piece, leaving a border.
 7. Brush edges with water, fold over, and crimp with a fork. Cut 2–3 small slits in the top.
 8. Brush with egg wash and sprinkle with coarse sugar.
 9. Bake for **20–25 minutes**, until golden brown.
- Cool for 5-10 minutes before serving.

For cream cheese filling: place one cube of cream cheese and 1 tablespoon of fruit filling in the center of the dough. Fold, crimp and place on your baking sheet.

Chef's Tips

- Chill the assembled hand pies for 15 minutes before baking to help them keep their shape.
- If using frozen blueberries, don't thaw them first—cook them directly from frozen.
- Add ¼ teaspoon cinnamon or a pinch of nutmeg for extra warmth.
- Serve warm with vanilla ice cream or a dollop of whipped cream.

These hand pies freeze well. Freeze the unbaked pies on a baking sheet, then transfer them to a freezer bag. Bake directly from frozen, adding 3–5 extra minutes to the baking time.