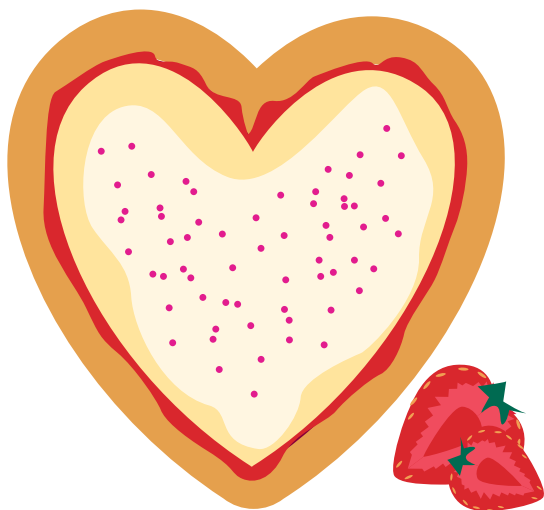


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john st.



STRAWBERRY HANDPIES

Yields 6-8 handpies

FOR THE PIES /

1 pkg. Fresh Strawberries (need approx. 12 large strawberries)

Zest of ½ a lemon

1 pkg. Pre-Made Pie Crust (I used Pillsbury- it came with 2 rolled crusts, you will need them both, or you can make your own crust by using your favorite recipe.)

½ cup sugar

FOR THE ICING /

2 cups confectioners' sugar

1 ½ tbsp. meringue powder

¼ tsp. vanilla extract

¼ cup warm water

1 / Preheat oven to time instructed by the pie crust package.

2 / Clean and cut the strawberries into small pieces (that will fit in a tiny pie!).

3 / Place the cut strawberries in a medium saucepan, with the sugar and lemon zest, over low-medium heat. Cook the strawberries, stirring often, for about 10 minutes or until they are soft and juicy! Remove from heat and allow to come to room temperature.

4 / Roll out your pie dough and cut with a cookie cutter into the desired shape- I used a 4-inch heart, which yielded 8 pies. Lay half the cut outs on a flat cookie pan.

5 / Spoon the mixture onto half of the dough cut outs. Top the mixture with the other dough cut outs and pinch along the edges!

6 / Bake for the time instructed on the package or until golden brown. I baked mine for about 5 minutes longer than the package to ensure the dough on the bottom of the pie was cooked completely. Allow to cool for about 3 minutes on the cookie tray, then using a spatula, move to a cooling rack.

7 / While the pies are baking, make the royal icing by mixing together the confectioners' sugar, meringue powder, vanilla and warm water.

8 / Spoon royal icing onto warm pies. Top with pretty sprinkles!