



RECIPE CARD

RECIPE:

Pen Pal Pies

#02

INGREDIENTS:

premade pie crust

2 rolls

huckleberry Jam

apple butter

thin apple Slices coated in Cinnamon Sugar

egg

1 beaten

white sugar

1 tbsp

DIRECTIONS:

Step 1: Roll out the dough.

Lightly dust your work surface with flour and roll out your pie crust with a rolling pin. Cut the dough into 5 × 5-inch squares. Using a heart-shaped cookie cutter, cut out 5 hearts.

Step 2: Add the filling.

Spoon 1½ tsp of huckleberry jam into the center of one of the squares. Spoon 1½ tsp of apple butter onto another square and add thin apple slices coated in cinnamon sugar on top of the apple butter.

Step 3: Fold the envelope.

Using a pastry brush, brush the edges of the pies with water. Fold the left, right, and bottom corners toward the center. Leave the top open so you can see some of the jam peeking out. Place a dough heart on the front, right where the folds meet, and press to stick. Place the pies on a baking sheet lined with parchment paper.

Step 4: Add the Sparkle.

When they come out of the oven, brush the pastries with water and sprinkle with sugar. Let them cool on the baking sheet for 10 mins.

PREP TIME: **20 mins** BAKE TIME: **20 mins**



The
BERRY BEST
Baking Show

Bake along with Strawberry Shortcake
on YouTube @StrawberryShortcake

