



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Lorraine Hans "Berry Hand Pies"

(YIELDS 12 - 14)

Ingredients

- 1 box refrigerated store bought pie crust
- 2 cups fresh blueberries
- Zest of 1 lemon
- Juice of half a lemon (1 tablespoon)
- $\frac{1}{3}$ cup sugar
- Pinch of salt
- 2 Tbsp. cornstarch
- 1 large egg + 1 Tbsp. water
- Sugar for sprinkling

Directions

1. Preheat oven to 375°F and line a baking sheet with parchment paper.
2. Unroll pie dough and using a round cookie cutter or a glass, cut 3 - 4 inch circles out of one sheet of dough. Gently roll up the remaining scraps of dough and roll it out again to make more rounds. Place rounds on the baking sheet.
3. In a bowl, mix together the blueberries, lemon zest and juice, sugar, salt and cornstarch. Stir to combine.
4. Scoop about a tablespoon of the blueberry mixture on the center of each round of dough. Fold dough over so the two edges meet and press with your fingers to seal. Grab a fork and press the back of it down on the edges to create a ripple and to seal the dough once more.
5. Whisk egg with water and brush the tops of the pies and sprinkle with sugar. Using a sharp knife, cut two small slices on the tops of each pie. Bake for 18 - 20 minutes or until golden brown on top. Serve warm with ice cream!

Enjoy!

STATEN ISLAND CHILDREN'S MUSEUM
Expanding minds & imaginations since 1974



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KIDZ COOK

Every Friday at

**STATEN
ISLAND**

**CHILDREN'S
MUSEUM**
Expanding minds & imaginations since 1974

3:00 & 4:00 pm

Food puns! You can't play with your food, but you can play with a food name. Make dishes to celebrate these LGBT celebrities.

JUNE 2019

June 7

Lance "Chilean Sea" Bass

June 14

**Marsha "Mallow" P. Johnson
Strawberry Rice Krispie Pops**

June 21

Lorraine Hans "Berry Hand Pies"

June 28

Josephine Baker "Bread Tortillas"

Free with admission. Get your ticket at the front desk!