



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Blueberry Hand Pie

Ingredients:

- Premade or homemade dough
- 1 ½ cups blueberries
- 2 tablespoons sugar
- 3 tablespoons cornstarch
- 1 tablespoon lemon juice
- 1 egg for egg wash
- 2 cups powdered sugar
- ¼ cup lemon juice

Directions

1. In medium bowl, toss blueberries with sugar, corn starch and lemon juice; set aside.
2. Make an egg wash by beating one egg in a small bowl. Set egg wash aside.
3. Remove one disc of premade or homemade dough from the refrigerator and remove it from the plastic wrap or wrapper.
4. Sprinkle a few tablespoons of flour on clean surface. Roll dough out with a rolling pin on the floured work surface until it's ¼ inch thick.
5. Use 4-inch cookie cutter to cut and place dough circles on baking sheet lined with parchment paper.
6. Once first set of circles is done, roll leftover dough back out to cut out more pieces.
7. Brush the edges of each circle with egg wash.
8. Place 1 to 2 tablespoons of filling in middle of one dough circle. Place second piece on top. Use fork tines to seal edges; brush the top of the pies with egg wash.
9. Bake at 400°F for 15 - 20 min. until brown. Remove and transfer to cooling rack.
10. For glaze, whisk powdered sugar and lemon juice. Drizzle each pie top. Let cool.

