

Blueberry Hand Pies

Makes 8 hand pies

Crust:

1 ¼ cups all purpose flour

½ cup block style cream cheese (4 oz.)

½ cup unsalted butter, cold, cut into pieces

½ tsp. sugar

¼ tsp. salt

Filling:

1 ¼ cups blueberries

3 Tbsp. sugar, divided

1 Tbsp. cornstarch

1 tsp. grated lemon rind

1 large egg, beaten

1. Combine flour, cream cheese, butter, sugar and salt in a food processor and process until dough begins to come together. Transfer to a bowl and gather gently into a ball. Shape into a rough square, wrap in plastic and chill for 30 minutes.
2. Preheat oven to 350 degrees.
3. Lightly dust an area of countertop with flour and roll pastry out into a rectangle about 16 in. long and 12 in. wide. Using a pastry cutter (or a ruler and a knife), mark out a grid of 8 equal sized rectangles 3.5 in. wide and 5.5 in. long. Gather scraps into a ball, re-roll and cut out 1 more rectangle.
4. Toss blueberries with 2 Tbsp. sugar, cornstarch, and lemon rind.
5. Brush beaten egg around the edge of one half of a piece of a piece of pastry. Spoon about 2 heaping Tbsp. of the blueberry mixture inside egg washed edge, and fold in half and press firmly to seal (make sure edges are sealed well or filling will leak). Repeat with each piece of pastry.
6. Lay hand pies on a parchment-lined baking sheet, brush tops with the rest of the beaten egg, cut a small X in the middle of each and sprinkle with remaining 1 Tbsp sugar.

7. Bake for 22 min or until pastry is golden and blueberry filling is bubbling.

Source: Today's Parent website.