

RECIPE | BERRIES



STRAWBERRY MUMMY HAND PIES



PURE-FLAVOR.COM

STRAWBERRY MUMMY HAND PIES

INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries, chopped
2 packages prepared pie crusts
1 large egg
2 tbsp sweetened condensed milk
1 tsp water

¼ tsp ground cinnamon
Salt, to taste
All-purpose flour, for dusting
Candy eyes, optional for garnish

DIRECTIONS

- 1** Preheat the oven to 350°F.
- 2** To make the filling, combine the strawberries, sweetened condensed milk, cinnamon, and salt to taste in a medium bowl.
- 3** Roll out 1 pie crust on a lightly floured surface to form a rectangle about 9" x 12". Square off the crust with a knife, reserving the scraps for decorating. Cut into 6 equal rectangles, each about 3" x 6" & transfer to a parchment-lined baking sheet.
- 4** Roll out the other pie crust to the same thickness as the first. Cut into thin strips about ¼" wide & 7" long. Repeat with the reserved dough scraps. Transfer the strips to a parchment-lined baking sheet.



- 5** Add 1 heaping tablespoon of the filling to the center of each rectangular crust. Use the back of a spoon to spread out, leaving about a ½" border around the edges.
- 6** Lightly beat the egg with water in a small bowl. Use a pastry brush to brush the edges of the pies with the egg wash. Layer the strips of dough, varying the angle to create a "mummy" look. Press the edges to seal & trim the overhang. Lightly brush the tops with the egg wash.
- 7** Bake for 20 minutes, rotating the pan halfway through for even color. Cool on a baking rack slightly, about 5 minutes.
- 8** To serve, add candy eyes if desired.



55 min

30 min PREP. | **25 min** COOKING



6



easy