



RECIPE | BERRIES

STRAWBERRY MUMMY HAND PIES



55 min

30 min
PREP.

25 min
COOKING



6



easy

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



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.

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