

# 4th of July Cherry Hand Pies

AMERICA'S GRATEFUL STATEFUL ROAD TRIP



## INGREDIENTS

- 1 egg
- 1 tbsp water
- Turbinado sugar
- 1 refrigerated pie crust (14.1 oz. pkg.)
- 1 can of cherry pie filling (21 oz.)

## UTENSILS

- Baking sheet & parchment paper
- Fork & small plastic knife
- Cutting board
- Biscuit cutter
- Rolling pin
- Small bowl & whisk
- Pastry brush



## INSTRUCTIONS

1. Preheat your oven to 425° F.
2. Line your baking sheet with parchment paper. Set aside.
3. Prepare your egg wash by whisking 1 egg and 1 tbsp of water together in a bowl. Set aside.
4. Unroll your pie crusts onto a floured cutting board.
5. Use a 4" biscuit cutter to cut out one circle for each hand pie.
6. Create a dough ball with the leftover pastry scraps. Roll them out with a rolling pin and cut out the remaining circles.
7. Place each circle on your baking sheet 2" apart.
8. Add 1 tbsp of cherry pie filling to the center of each circle.
9. Fold your circles in half. Use a fork to crimp the edges of each pie together.
10. Using your pastry brush, brush the top of each hand pie with your egg wash.
11. Use a small plastic knife to cut out a small star-shaped vent in the center of the hand pie. This will let the steam escape!
12. Sprinkle each pie with turbinado sugar.
13. Bake for 15 minutes or until the crust is golden brown.

★ ENJOY!