

RECIPE

Wine Jelly Hand Pies



Ready in **50 minutes**

Makes **6 pies**

Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup butter
- 1 egg, lightly beaten
- 2 – 4 tablespoons milk
- 6 tablespoons wine jelly of choice
- Cookie Glaze (optional)
- Sprinkles (optional)

Preparation

1. In a large bowl stir together flour, sugar, and salt. Using a pastry blender, cut in butter until mixture resembles fine crumbs. Stir in egg. Sprinkle 1 Tbsp. milk at a time over part of the flour mixture; gently toss with a fork. Repeat, adding only enough milk until mixture begins to come together. Gather into a ball, kneading gently just until it holds together. (Or combine all ingredients except milk in a food processor. Pulse; add milk 1 Tbsp. at a time until dough comes together.) Divide pastry in half; form two balls. If desired, cover with plastic wrap and chill until ready to use.
2. Preheat the oven to 375°F. On a lightly floured surface slightly flatten one pastry ball. Roll into a 9×8-inch rectangle. Cut in half lengthwise to form two 9×4-inch rectangles; cut each in thirds crosswise to form six total 3×4-inch rectangles. Repeat with the remaining pastry ball.

3. Spread 1 Tbsp. jam each onto six rectangles. Moisten edges with additional milk; top with remaining pastry rectangles; press edges with a fork to seal. Using a floured spatula, transfer filled pastries to a baking sheet. Brush tops with additional milk.
4. Bake for 17 to 20 minutes or until golden. Remove; let cool on a wire rack for 5 minutes. Drizzle with Cookie Glaze. Serve warm.

Cookie Glaze:

In a small bowl mix together a $\frac{1}{2}$ cup of powdered sugar with a few tablespoons of milk. Just enough until it forms a paste. Not too thick to drizzle, but not too thin that it will just run off the pie. Add a $\frac{1}{4}$ teaspoon of vanilla extract and $\frac{1}{4}$ teaspoon of almond extract. Mix well.