

## Jam Filled Hand Pies

SKILL  
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MAKES  
1 Dozen

### Ingredients

- 1/4 cup Stonewall Kitchen Wild Maine Blueberry Jam (or any Stonewall Kitchen Jam)
- Granulated sugar to sprinkle on top of each pie

**For the crust:**

- 2 1/2 cups all-purpose flour
- 1 Tablespoon granulated sugar
- 1 teaspoon salt
- 1 cup unsalted butter, cold and cut into small pieces
- 1/2 cup plus 2 Tablespoons buttermilk

**For the filling:**

- 4 ounces Mascarpone or cream cheese, room temperature
- 1 egg yolk
- 2 Tablespoons granulated sugar
- 1 egg white plus 1 teaspoon water, whisked together



### Directions

1. Preheat oven to 375° F. Line a rimmed baking sheet with parchment paper or grease.
2. For the crust, combine flour, sugar and salt in a food processor fitted with a steel blade. Add butter and pulse until it is the size of small peas. With machine running add buttermilk and pulse until dough forms a ball. Do not over mix. Wrap in plastic and chill for 30 minutes.
3. For the filling combine Mascarpone (or cream cheese), egg yolk and sugar and mix until uniform.
4. Roll dough 1/8-inch thick. Cut into 24 (3-inch) rounds. Place 12 rounds on prepared sheet.
5. Top with 1 teaspoon each of jam and filling. Brush edges with egg white mixture. Cut small cross in center of remaining pastry rounds. Place on top and crimp edges with a fork. Chill 10 minutes.
6. Brush tops with egg white mixture and sprinkle with sugar. Bake 20-25 minutes or until golden brown. Serve warm or at room temperature.

