

Blueberry Hand Pies

Makes 8 Servings



For the Pie Dough:

2 1/2 cups all-purpose flour

1/2 teaspoon salt

1 teaspoon sugar

2/3 cup cold unsalted butter cut into 1-inch cubes

1/3 cup cold lard cut into 1-inch cubes

1/3 cup ice water

For the Filling:

1/2 cup blueberry jam

1 large egg beaten

In a bowl whisk together all-purpose flour, salt, and sugar.

Using a pastry blender or your fingers cut in the butter and lard until the mixture resembles coarse crumbs.

Drizzle in ice water tossing with a spoon until a dough forms.

Form the dough into a ball. Wrap the dough in plastic wrap and refrigerate for 30 minutes.

Roll out your pie dough between 2 pieces of parchment paper to a 1/4-inch thickness.

Use a large round cookie cutter and cut out 8 rounds.

Place 1 tablespoon of blueberry jam in the centre of each round. Brush the edges of each round with beaten egg. Fold half of the round over on top of itself creating a half moon shape. Press the edges down firmly together. Use the back of a fork to crimp and seal.

Place the blueberry hand pies on a baking tray lined with parchment paper. Brush each blueberry hand pie with the beaten egg.

Bake in a 400°F oven for 25-30 minutes or until golden brown.

Let cool slightly before removing from the pan.

Serve