

Yield: 8 servings

Prep Time: 25 minutes

Total Time: 45 minutes

These rustic pies are as at home on a pretty dessert tray as they are in a packed lunch. Using store-bought pastry keeps this simple and quick to prepare. It's a fun recipe to make with kids too!

Ingredients:

- 2 packages YES!Berries Your Everyday Snack!®, strawberries, washed, hulled and finely cut
- 1½ tbsp cornstarch
- 1 tbsp white sugar
- 2 store bought pie crusts (package of two sold in the refrigerated section)
- 1 egg
- 1 tbsp 35% cream

Directions:

1. Preheat oven to 350°F. Line 2 baking trays with parchment paper.
2. Combine your finely cut strawberries with the cornstarch and white sugar, set aside.
3. Roll out pastry and score to cut into quarters. Crack egg and whisk together with cream, using a pastry brush, lightly moisten all edges; around the outside of the pastry and along the cut lines.
4. Equally divide and spread the berries in the middle of each pastry piece leaving room along the border. Fold each quarter in half to make the pies, and press the edges together with a fork to seal. Cut a small vent into the top of each pie to allow steam to escape. Lightly cover the tops of each pie with the egg-cream mixture.
5. Bake for 20 minutes until lightly golden. Let the pies cool before eating to prevent burns.

Cooking Tips:

Before baking, sprinkle 1 tbsp coarse sugar over pies to create an even more rustic appearance.



For more recipes please visit DELFRESCO.PURE.COM

Serving Size: 8, Amount Per Serving: Calories 216, Total Fat 11.8g (15% Daily Value), Saturated Fat 2.1g (11% Daily Value), Cholesterol 23mg (8% Daily Value), Sodium 214mg (9% Daily Value), Potassium 179mg (4% Daily Value), Carbohydrate 25.4g (9% Daily Value), Dietary Fiber 2.1g (8% Daily Value), Sugars 7.3g, Protein 2.7g