

Marie Saba

*from my kitchen to yours*

## Blueberry Hand Pies

*Makes 4 pies*

### Ingredients:

- 1 1/2 cup (240 g) fresh blueberries
- 1 Tablespoon (14 g) unsalted butter
- 3 Tablespoons (35 g) light brown sugar
- 1/8 teaspoon salt
- 1/2 teaspoon (2 g) vanilla extract
- 1 Tablespoon (15 mL) water
- 1 unbaked [pie crust](#), rolled into a 10" x 13" rectangle
- 1 egg
- 2 teaspoons (10 ml) water

**For Serving:** whipped cream, vanilla ice cream



### Instructions:

1. For filling, in a large skillet, add blueberries, butter, sugar, salt, vanilla and water. Cook over medium heat, stirring often, until the blueberry mixture creates a thick, jam-like texture, about 15 to 20 minutes. Transfer to a separate container and refrigerate to cool completely.
2. For the crust, roll the crust into a 10x13" rectangle. Use a pizza cutter to trim the edges of the rectangle to make them straight and even. Then cut the crust into 4 rectangles.
3. Whisk together egg and water. Spoon about 2 Tablespoons filling onto each rectangle, slightly off center. Brush outer edge of each rectangle with the egg mixture. Fold dough over filling and seal around the outer edges with your fingers. Then, use the tines of a fork to seal the two layers together. Make three slits in the top of each pie to let steam escape while cooking. Brush tops of pies with the egg mixture.
4. AIR FRYER: To cook pies in the air fryer, place 4 pies in the basket of an air fryer. Cook at 350 degrees F for 12 minutes. Repeat with remaining pies until pies are golden.
5. OVEN: To cook pies in the oven, preheat oven to 400 degrees F and line a baking sheet with parchment paper. Transfer pies to prepared baking sheet and baked until pies are golden, about 15 minutes.
6. Cool before serving. Goes well with vanilla ice cream or lightly-sweetened whipped cream!

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**Make-Ahead Tips:**

- Blueberry filling can be made up to 2 days in advance. Store in a tightly-covered container in the refrigerator. Filling can also be frozen for up to 3 months.
- Pie crust can be made in advance. Store, wrapped in plastic wrap, in the refrigerator for up to 2 days, or in the freezer for up to 3 months. If frozen, thaw in the refrigerator overnight.
- The pies can be made in advance and frozen. Make the pies but do not apply the final egg wash. Arrange on a parchment lined baking sheet and freeze. Once pies are frozen, wrap individually in saran wrap and store in a freezer bag. When ready to enjoy, unwrap pie and thaw on counter for 5 minutes. Then add egg wash and cook as instructed above, adding 2 minutes to the bake time.