

Marie Saba

*from my kitchen to yours*

## Strawberry Hand Pies

*Makes 5 pies (double for more!)*

### Ingredients:

- 1 1/2 cup (215 g) diced fresh strawberries (about 12-15 strawberries)
- 1 Tablespoon (14 g) unsalted butter
- 1 Tablespoon (11 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 12-inch circle
- Heavy cream or half-and-half for brushing on tops

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



### Instructions:

1. For filling, in a large skillet, add strawberries, butter, sugar, salt, vanilla and water. Cook over medium heat, stirring often, until the strawberry mixture creates a thick, jam-like texture, about 8 to 10 minutes. Transfer to a separate container and refrigerate to cool.
2. For the crust, roll the crust into a 12-inch circle. Use a lid or pie cutter (about 5 inches in diameter), cut out 4 circles of dough. Gather scraps, roll out again and cut 1 more circle. With remaining scraps of dough, use a strawberry-shaped “cutter / stamper” to cut out decorations.
3. Spoon about 1 heaping tablespoon filling onto each circle, slightly off center. Brush outer edge of each circle with cream. Fold dough over filling and press gently to seal around the edges. Use the tines of a fork to create a decorative edge. brush the back of the strawberry cutout with cream and press gently onto the center of the pie. Brush tops of the pie, including the strawberry cutout, with cream just before baking.
4. AIR FRYER: To cook pies in the air fryer, place 3-4 pies in the basket of an air fryer. Cook at 350 F (157 C) for 12-15 minutes or until pies are golden. Repeat with remaining pies.
5. OVEN: To cook pies in the oven, preheat oven to 400 F (204 C) and line a baking sheet with parchment. Transfer pies to baking sheet and bake 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:**

- Strawberry 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 cream to the outside of the pie. Arrange pies 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 cream and cook as instructed above, adding 2 minutes to the bake time.