



QUICK CHRISTMAS HAND-PIES

Sure, you can make your own pastry dough and filling, but honestly they are very good—and very simple—with purchased pie crust and jam.

Ingredients:

- One box unbaked, refrigerated pie crusts (dough for 2 crusts).
- Red jam of your choosing (strawberry, red current, raspberry...)
- One egg, beaten
- 2 T sugar (regular, crystalized, or turbinado)

Directions:

- Remove pie crust dough from box and allow to soften as directed on box.
- Preheat oven to 350 and line a couple cookie sheets with parchment.
- Unroll one crust on lightly floured surface and roll it slightly with rolling pin to even out the wrinkles.
- Use a cookie cutter to cut out trees.
- Repeat with second crust, then cut angled slashes in each tree to suggest garland.
- Put first set of trees on cookie sheets. Spoon a teaspoon of jam on each and spread it to fill the center (don't take it to edges). Top each with one of the other trees and press edges lightly with a fork to seal them.
- Brush on beaten egg and sprinkle with sugar.
- Bake for 15 minutes or until lightly browned.

Enjoy!