

Berry Hand Pies | bites out of life

Adapted from [Martha Stewart](#)

Makes 30 pies (using a 4-inch cutter)

For the pie dough:

- 5 cups all-purpose flour
- 2 teaspoons salt
- 2 teaspoons sugar
- 1 pound unsalted butter, cut into small pieces (2 cups or 4 sticks)
- 1/2 to 1 cup ice water

1) In a large bowl, combine the flour, sugar and salt. Add the butter to the flour mixture and cut it in (using either a pastry blender or two knives) until the mixture resembles coarse meal.

2) Add the ice water, a little at a time, until the dough comes together without feeling wet or sticky. Turn the dough out onto a floured work surface and knead it gently a few times so that everything is well incorporated.

3) Divide the dough into two equal-sized balls and flatten them slightly. Wrap in plastic wrap and chill for at least an hour. (The dough can be frozen for up to 1 month.)



For the strawberry-raspberry pies:

- 2 cups of strawberries, hulled and quartered
- 1 cup raspberries, halved
- 1/4 cup sugar
- 2 tablespoons cornstarch

1) Combine the strawberries, raspberries, sugar and cornstarch in a bowl and set aside.

For the blueberry-lemon pies:

- 3 cups blueberries
- zest and juice of 1 lemon

- 1/4 cup sugar
- 2 tablespoons cornstarch

1) Combine the blueberries, lemon juice, lemon zest, sugar and cornstarch in a bowl. Set aside.

To assemble the pies:

- 1 large egg, beaten slightly
- Demerara sugar or sanding sugar, for sprinkling

- 1) Preheat the oven to 425°F. Line two baking sheets with parchment paper.
- 2) On a floured work surface, roll out the dough, turning clockwise every few minutes, until the dough is 1/8-inch thick. Using a 5-inch cookie cutter, cut the dough into rounds and place them on the lined baking sheets. Reroll the scraps and cut out more rounds.
- 3) Spoon 2 teaspoons of filling onto each round and fold half of the pie dough over the filling. Brush some of the egg around the edge of the dough that is still on the mat, then tightly close the pie. Crimp the edges using the tines of a fork. Brush the top of the pie with egg and sprinkle with sugar. Using a knife, create two slashes in the top of the pie.
- 4) Bake for 20-25 minutes, until they are golden brown. Cool slightly before serving, or cool completely before packing in an airtight container. Store at room temperature for up to 4 days.

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