

STRAWBERRY & PEACH MINI PIES

Ingredients:

prepared pie crust circles (you can purchase ready-made or make your own. Homemade Pie crust recipe below)

1 cup fresh strawberries, diced

5 fresh peaches, diced

1/4 cups flour

2 tbsp brown sugar

1/4 tsp salt

2 tbsp butter, diced (to dot on top of each pie before baking)

1 egg + 1 tbsp milk (to brush on top) optional

sugar (for sprinkling top of crust before baking) optional

muffin tins

Pie Crust:

4 cups flour

1 cup warm butter

1 1/2 cup cold water

1/2 tbsp sugar (add before butter)

Combine flour and warm butter with your hands. Don't mix too much.

Add water a little at a time until dough is formed. You may not need to use all the water.

Once combined plastic wrap and place in fridge 20 min.

Steps For Mini Pies:

(preheat oven to 400 degrees)

Cut out 3.25" circles. With the leftover pie scraps, cut them out into about 3" x 3/8" strips. They don't have to be perfect.

Place each circle into a muffin tin cup and press around the sides.

Place strawberries and peaches in a bowl, add the flour, sugar, and salt. Mix well.

Scoop the fruit filling into each muffin cup.

Dot fruit filling with a dice of butter.

Use stripes to make lattice tops.

Brush lattice tops with the egg/milk wash and sprinkle with sugar. Bake in the oven at 400 degrees for about 35 minutes or until the tops are golden brown.