



Fried Pocket Pies



1 15-oz. pkg. refrigerated pie crust dough

1 c fresh fruit (berries or finely chopped peaches or apples)

1/3 c sugar

2 t cornstarch

1 egg, beaten

vegetable oil for frying

powdered or granulated sugar for dusting, optional

Unwrap dough and cut ten 4-inch circles. In bowl, combine fruit, sugar and cornstarch. Place 1 heaping tablespoon fruit mixture on each pastry circle, slightly off center. Brush edges of circle with egg. Fold pie in half and seal edges with fork.

Heat oil in skillet over medium/low heat. Using spatula, lower pies in oil and fry 1-2 minutes each side, or until golden brown. Drain on paper towels. Dust with sugar, if desired. Makes 10 pocket pies.