



## Raspberry Pocket Pies



1 15-oz. pkg. refrigerated pie crust dough OR 1 recipe of dough for double crust pie

1/3 c sugar

2 t cornstarch

1 c fresh raspberries

1 egg, beaten

granulated sugar for sprinkling

Unwrap or roll out dough and cut four 9-inch circles. In bowl, combine sugar and cornstarch. Place 2 tablespoons raspberries in center of each pastry circle, slightly off center. Sprinkle 1 tablespoon sugar mixture over raspberries. Brush edges of circle with egg. Fold pie in half and seal edges with fork\*. Place pies on parchment paper-lined baking sheet. Brush tops with egg and sprinkle with sugar. Cut two small slits in top of each pie. Bake at 400°F for 15-17 minutes or until golden brown. Makes 4 pocket pies.

\*or awesome easy-to-use Nordic Ware Pocket Pie Crimper