

Strawberry Hand Pies (makes 9)

These flaky hand pies can be made with raspberries or blackberries in place of the strawberries — or try a combination.

Crust

2 cups (240g) King Arthur Unbleached All-Purpose Flour
1 tablespoon sugar
1 teaspoon salt
16 tablespoons (227g) unsalted butter, cold, cut into 16 pieces
1 large egg
2 tablespoons cold milk

Filling

1 2/3 cups (227g) trimmed, quartered fresh or frozen strawberries
2 tablespoons sugar
1 1/2 teaspoons Instant ClearJel or cornstarch
1 teaspoon lemon juice
1 large egg, beaten; for sealing dough

Coarse sparkling sugar, for topping (optional)

1. For the crust: Whisk together the flour, sugar, and salt. Work in the butter until pea-sized lumps form. Whisk the egg and milk together, then add to the flour mixture and stir to make a cohesive dough. Divide the dough in half, shape each half into a 3 by 5-inch rectangle, wrap in plastic, and refrigerate for 1 hour.
2. For the filling: Combine all the ingredients except the egg in a saucepan set over medium heat. Cook until the mixture starts to thicken, about 5 minutes. Transfer to a bowl. and cool to room temperature.
3. Preheat the oven to 350°F. Lightly grease a baking sheet, or line it with parchment.
4. To assemble: Place one piece of dough on a lightly floured work surface, and roll it into a 9 by 12-inch rectangle. Trim the edges to make them straight. Cut out nine 3 by 4-inch rectangles. Repeat with the remaining dough. Divide the filling among nine of the rectangles, using a heaping tablespoon for each. Brush some beaten egg along the edges.
5. Cut a vent into the remaining rectangles, using a decorative cutter. Top the filled rectangles with the vented rectangles. Press along the edges with the tines of a fork or a crimper to seal. Brush the tops of the pies with beaten egg, and sprinkle with sparkling sugar, if using. Transfer to the baking sheet.
6. Bake the pies for 28 to 33 minutes, until they're a light golden brown. Remove them from the oven, and cool on the pan. Serve.

*Please bring 6 hand pies, wrapped, on a plate, and bring the label from a bag of King Arthur Flour.