



Cherry Hand Pies

Ingredients:

- 1 ½ tablespoons cornstarch
- 2 cups fresh cherries, stemmed and pitted,
 - ...or about 12 ounces frozen pitted cherries, unthawed
- ⅔ cup CC Orchards Dried Cherries
- ½ cup sugar
- 1 teaspoon vanilla extract
- ⅛ teaspoon kosher salt
- 1 14-ounce package all-butter puff pastry, thawed in refrigerator
- Flour (for dusting)
- 1 large egg white
- 1 ½ teaspoon raw sugar



Directions:

1. Line a large rimmed baking sheet with parchment paper.
2. Stir cornstarch and 1 ½ tablespoons cold water in a small bowl to blend.
3. Combine fresh cherries, sugar, vanilla & salt in a large saucepan.
4. Cook over medium heat, stirring occasionally, until cherry juices are released, about 5 minutes.
5. Add cornstarch mixture; bring to a boil, stirring often.
6. Remove from heat and let cool to room temperature, stirring occasionally.
7. Roll out pastry on a lightly floured surface to an 18x15" rectangle. Using a sharp knife or pizza cutter, cut dough into nine 6x5" rectangles.
8. Whisk egg white and 1 tablespoon water in another small bowl for egg wash.
9. Working with 1 pastry rectangle at a time, place on a work surface and brush edges with egg wash.
10. Scoop 3 tablespoons cherry mixture onto one side; fold dough over filling so that short ends meet, forming a 5x3" packet. Crimp edges with a fork to seal.
11. Using a sharp knife, cut a few slits in top of pie to vent. Place on prepared baking sheet; repeat with remaining dough and filling.
12. Brush tops with egg wash, then sprinkle with raw sugar. Chill for 30 minutes.
13. Preheat oven to 375°F. Bake pastries until tops and bottoms are golden brown, 30-40 minutes.
14. Let cool for 10 minutes on baking sheet. Transfer to wire racks; let cool completely.

Notes:

- DO AHEAD: Can be made 1 day ahead. Let stand at room temperature, then bake.
- YIELD: Makes 9 pies