

Holiday Fruit Hand Pies

Publix GRAPE magazine - Winter 2011

Preparation Time: 30 minutes

Bake Time: 18 minutes

Tip: Cover and refrigerate the leftover filling for up to one week. It's great for use as a chutney or cranberry sauce and pairs well with roasted turkey.

1 package (12 oz) fresh or frozen cranberries

2 to 3 teaspoons orange peel, finely shredded

1 cup orange juice

1/2 cup golden raisins

1/2 cup dried cranberries

1 cup sugar

2 tablespoons all-purpose flour

2 packages (15 oz each) Publix Rolled Refrigerated Unbaked Pie Crusts (four crusts total)

1 egg lightly beaten

**1 tablespoon granulated sugar
powdered sugar (optional)**

In a medium saucepan, combine the cranberries, orange peel, orange juice, raisins and dried cranberries. Bring to a boil over medium heat. Cook, uncovered, for 3 minutes.

In a bowl, combine the sugar and flour. Add to the saucepan. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more. Remove from heat.

Preheat the oven to 375 degrees.

Line baking sheets with parchment paper and set aside.

Let the pie crusts stand according to package directions. Unroll. Cut into circles with a 4-inch round biscuit cutter or the mouth of a large mug. Reroll the scraps. Transfer the circles to the baking sheets.

Spoon one tablespoon of the filling mixture onto one-half of each circle. Fold the other half of each pastry over the filling and crimp the edges with the tines of a fork to seal. Prick each pie with a fork to let steam escape.

In a small bowl, combine the egg and granulated sugar. Brush the top of each pie with some of the egg wash.

Bake for 18 to 22 minutes or until the crusts are golden and the filling is bubbly.

Serve warm, or cool completely on a wire rack before serving.

Dust with powdered sugar, if desired.

Yield: 26 hand pies

Per Serving (excluding unknown items): 1254 Calories; 1g Fat (0.7% calories from fat); 6g Protein; 319g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 1 Grain(Starch); 6 1/2 Fruit; 14 Other Carbohydrates.