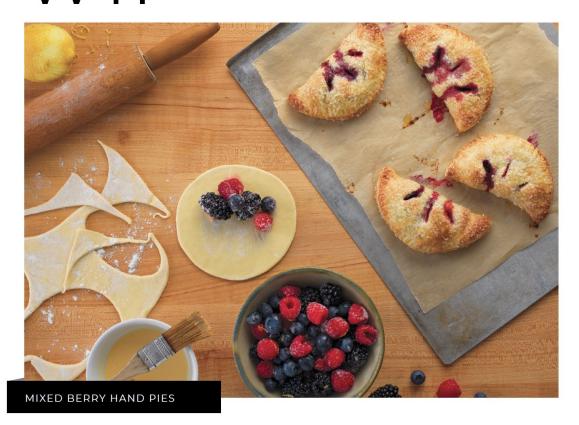
\\\TE DO I DO WITH

Driscoll's Blackberries, Raspberries, ? and Blueberries



INGREDIENTS

1 package (6 oz) Driscoll's blackberries

1 package (6 oz) Driscoll's raspberries

1/2 cup Driscoll's blueberries

1 package (17.25 oz) frozen puff pastry, thawed

 $\frac{1}{3}$ **cup** granulated sugar

2 tbsp cornstarch

 $\frac{1}{2}$ tsp lemon zest

1 large egg

Coarse sugar

Prep Time: 20 min Cook Time: 25 min

Servings: 8



DIRECTIONS

- Preheat oven to 400° F.
- On a lightly floured surface, unfold puff pastry sheets and roll out to 11" square. Cut out 4 circles, about 5" each, from each pastry sheet. Place pastry circles onto prepared baking sheet.
- Whisk egg in a small bowl. Set aside.
- Combine granulated sugar and cornstarch in a large bowl. Add blackberries, raspberries, blueberries, and lemon zest. Toss ingredients lightly. Do not overmix.
- 5 Spoon about ½ cup berry mixture onto ½ of each pastry circle. Brush edges of pastry circle lightly with egg mixture. Fold dough over berry filling and crimp edges tightly with a fork to seal. Place on parchment paper-lined rimmed baking sheet.
- 6 Cut 3 small vents on top of dough. Repeat with remaining pastry circles and berry mixture. Brush tops of pies lightly with remaining egg mixture. Sprinkle tops of pies with coarse sugar.
- Bake until golden, about 20–25 minutes. Transfer to wire rack to cool slightly.
- Serve Mixed Berry Hand Pies warm or at room temperature. Enjoy!

To learn more about Driscoll's, visit www.driscolls.com