

WTF DO I DO WITH Driscoll's Blackberries, Raspberries, and Blueberries ?



MIXED BERRY HAND PIES

INGREDIENTS

- 1 package (6 oz)** Driscoll's blackberries
- 1 package (6 oz)** Driscoll's raspberries
- ½ cup** Driscoll's blueberries
- 1 package (17.25 oz)** frozen puff pastry, thawed
- ⅓ cup** granulated sugar
- 2 tbsp** cornstarch
- ½ tsp** lemon zest
- 1 large** egg
- Coarse sugar

Prep Time: 20 min

Cook Time: 25 min

Servings: 8

DIRECTIONS

- 1** Preheat oven to 400° F.
- 2** 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.
- 3** Whisk egg in a small bowl. Set aside.
- 4** 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 ⅓ 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.
- 7** Bake until golden, about 20–25 minutes. Transfer to wire rack to cool slightly.
- 8** Serve Mixed Berry Hand Pies warm or at room temperature. Enjoy!

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

Driscoll's
Only the Finest Berries™