

Pie Cookies

Ingredients

- Refrigerated pie crusts (2), room temp
- 1 cup any flavor pie filling, or 1 cup of any flavor jam.
- Egg white (for egg wash)
- Turbinado sugar for sprinkling
- Small 2-3 inch biscuit cutter

Directions

Preheat the oven to 350°F. Line a baking sheet with parchment paper. If using pie filling, pour it into a bowl and use a pair of kitchen shears to cut the chunks of fruit up into smaller bits.

Unroll your pie crust then using your biscuit cutter, cut out small rounds and arrange them on the baking sheet. Save the off cuts to reroll more with the second set of offcuts.

Unroll the second pie crust for the tops and use the biscuit cutter to cut more rounds.

Using off cuts, squish back together the dough and with a rolling pin, roll the dough into a rectangle wide enough for your biscuit cutter. Cut as many more circles as you can manage. Put half of those on a baking sheet and leave the other half with the other tops.

Now it's time to decide how you will decorate the tops of your pies. You can do lattice by cutting strips (cut circle in half lengthwise, then cut your halves in half lengthwise. Then cut those in half lengthwise. You should come out with 8 strips of dough. Weave them in and out starting at the center, under and over each other to create a lattice pattern). You can do traditional pie crust by leaving the top solid and just cutting slits for the steam to escape. You can also use small fondant punches or cheese cutters to cut designs in the tops.

Once you have all your pie tops done, then let's move back to the ones on the tray. It's time to fill your cookies. Use only as much filling as will fit in the middle of the cookie as a little mound (between 1-2 teaspoons) careful not to get any on the edges.

Place each top over the mounded fruit and use a fork to seal the edges of the pie cookies. If you have small enough fingers, you can pinch or roll your cookies like a real pie.

Whisk your egg white in a bowl and brush over the top of each pie cookie. Sprinkle them with Turbinado sugar.

Bake until golden, 18 to 20 minutes. Remove to a rack to cool. Store in airtight container on counter for a week.