

• **MINI BLUEBERRY PIES WITH SWEET ANNALEE'S BLUEBERRY JAM** •

**INGREDIENTS**

- 2 - 9" pre-made frozen pie crusts
- 1 jar of Sweet Annalee's Blueberry Jam
- 1 egg
- 1 - 3.5" heart cookie cutter (or your favorite shape in this size)

**INSTRUCTIONS**

1. Preheat oven to 350 degrees.
  2. Let frozen pie crusts sit out at room temperature to defrost for approximately 1 hour. Carefully unwrap and unroll the pie crusts on the counter or other clean work surface. Roll flat, "ironing" out any wrinkles in the crusts with a rolling pin.
  3. Using the cookie cutter, press down evenly on the pie crust dough to cut out the shapes for the mini pies. The number of shapes must be even so each mini pie will have a top and bottom crust.
  4. Place half the cut pie dough shapes onto a parchment lined baking sheet about an 2 inches apart. Set the other half of the top crusts aside for a moment. Add a generous spoonful of Sweet Annalee's Blueberry Jam to the center of each cut shape on the baking sheet.
  5. Beat the egg, and using your fingers or small pastry brush, spread the egg on the dough shape around the jam. Place the top crust shapes on the egg brushed bottom crusts of the mini pies. Press down evenly with your fingers to begin sealing the pies.
  6. Using the tines of a fork, press down evenly and thoroughly around the edges of each mini pie, making sure each mini pie is sealed.
  7. Brush the remaining egg over the top and edges of each sealed mini pie. Bake at 350 degrees for 20-30 minutes until the pies are just barely golden. Remove from oven and transfer to a wire rack to cool. Serve warm or cooled.
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