

Blueberry-Rhubarb Handpies

Source: ladesandlupine.com

Ingredients

For the filling

4 cups rhubarb, chopped
1½ cups blueberries
1 cup sugar
2 tablespoons lemon juice
1 tablespoon brandy
1 tablespoon corn starch

For the dough

4 cups flour
1 teaspoon baking powder
1 tablespoon sugar
1¾ cups crisco
1 egg
½ cups cold water
1 tablespoon vinegar

For baking

1 egg
¼ cup raw sugar

Directions

1. In a large pot, cook the rhubarb, blueberries, sugar, and lemon juice over medium heat until the sugar has dissolved and the fruit is softened. Add the brandy and cornstarch, simmer for 2 minutes, and remove from heat to chill.
2. Combine the flour, baking powder, and sugar in a large bowl and set aside.
3. In a food processor, pulse the crisco, egg, vinegar, and water. Slowly add the dry ingredients and pulse until a dough forms. Dump the mixture out onto a floured surface and gather it together to form two disks, chill for an hour.
4. Roll out the dough until it is about ⅛ inch thick. Using a biscuit cutter or knife, begin cutting out the dough for the hand pies. Line the dough up on a parchment-lined baking sheet.

5. Roll and cut the second dough disk and set them aside.
6. Place one tablespoon of filling on top of a dough cutout and wet the edges lightly with water. Top it with another piece of dough and use a fork to seal the edges.
7. Cut slits in the tops of the hand pies, brush the tops with the egg was and sprinkle with sugar. Bake for 35 - 40 minutes or until the pies are golden and flakey.