

Spiced Blueberry Hand Pies

Ingredients

1 pie disc
1.5 C. frozen blueberries
3 T. sugar
1 T. ginger
1 T. cinnamon
1/4 t. nutmeg
1/8 t. chili powder
zest of 2 lemons
a pinch of salt
1 egg
1/4 C. heavy cream

Directions

1. Preheat the oven to 300
2. Roll out the dough into 9 inch circle 1/4" inch thick.
3. Toss the blueberries with the sugar, ginger, cinnamon, nutmeg, chili powder, lemon zest, and salt until evenly mixed.
4. In a small bowl, whisk together the egg and cream.
5. Cut the pie dough into 8 even sections and coat with the egg mixture.
6. Spoon the blueberry mixture onto the dough wedges, top with more dough and seal around the edges with a fork.
7. Brush the tops of the hand Pies with the remaining egg mixture and sprinkle with sugar. Bake for 30 minutes or until the tops are golden brown.