

Peach and Blueberry Hand Pies

PIE DOUGH:

Ingredients:

- 325g All-Purpose Flower
- 1 teaspoon of salt
- 1 tablespoon of sugar
- 230 g of cold butter (2 sticks) cut into small pieces
- 4-8 tablespoons of iced water

Method:

1. Reserve 1 cup of flower and set aside. Pulse all dry ingredients in a food processor.
2. Scatter butter in food processor and pulse and then add remaining flower pulse until it looks like coarse sand.
3. Add your dry ingredients in a mixing bowl and add water, mix gently with spatula.
4. Refrigerate for 1 hour before using.

PIE FILLING:

Ingredients:

- 1 cup (150g) fresh blueberries
- 1 cup (150g) chopped peaches (about 2 small peaches)
- Zest of 1/2 lemon
- 1/4 cup (55g) granulated sugar
- 1 tbsp cornstarch
- Pinch of cinnamon

Method:

1. While the dough chills, make the filling. Add all of the ingredients to a saucepan over medium heat and stir to combine.
2. Stir occasionally until the mixture starts to bubble, then stir constantly. Let it bubble and thicken for about 2 minutes or until the peaches are coated in a purple-blue hue from the berries.
3. Scoop the mixture into a heat-safe bowl to speed up the cooling process. Let it cool to room temperature before forming the pies.

CARDAMOM ICING:

Ingredients:

- 1/2 cup of sugar
- 4-8 tablespoons of milk or alternative (I used oat)
- 2 teaspoons of ground Cardamom

Method:

1. Place sugar in a bowl with Cardamom.
2. Slowly add milk a tablespoon at a time. You want your icing to be runny but still thick.
3. Once pies cool spread icing on top.