



Sun Belle Triple Berry Hand Pies

SUN BELLE, LLC

6 oz Sun Belle Blueberries
6 oz Sun Belle Raspberries
6 oz Sun Belle Blackberries
1 cup sugar
2 Tbsp cornstarch
½ tsp ground cinnamon
¼ tsp ground cardamom
6 unbaked 9-inch premade pie crusts, refrigerated
1 egg, mixed with 1 tsp water for egg wash
Turbinado sugar

Preheat oven to 400 F. Line 3 to 4 sheet pans with parchment paper.

In a medium saucepan over high heat, mix berries, sugar, cornstarch, cinnamon and cardamom. Bring to a boil, then lower heat to simmer for 20 minutes, stirring occasionally. Remove from heat and freeze for 15 minutes.

Cut out 24 pie crusts with a 4.5-inch round cutter. Place each crust onto sheet pans and brush edges with egg wash. Add 1 Tbsp berry filling in the center and fold over to close. Press edges with a fork. Brush crusts with egg wash, then sprinkle with turbinado sugar. Bake for 25 minutes.

Makes 24 hand pies.