



Driscoll's® Easy Raspberry Hand Pies

Makes 10 servings

Ingredients:

- 1 package ready-made refrigerated pie crusts
- 3 cups Driscoll's Raspberries
- ¼ cup granulated sugar
- 1 Tbsp cornstarch
- 2 tsp vanilla extract
- 1 egg, beaten

Instructions:

Preheat oven to 375 F. Line a large cookie sheet with parchment paper. Unroll pie crusts on lightly floured surface. Cut 20 circles of dough with a 3 ½-inch round cookie cutter, rerolling scraps as needed. Place 10 circles on lined cookie sheet.

Gently stir raspberries, sugar, cornstarch and vanilla extract until mixed and berries begin to release their juices.

Brush egg on the 10 dough circles on cookie sheet. Top each circle of dough with an even amount of raspberry mixture. Use small cookie cutters to cut shapes out of remaining 10 dough circles. Place circles with shapes cut out on top of raspberry filling. Press firmly around edges to seal or seal with fork. Brush tops with remaining egg. Bake 15 to 20 minutes, or until golden brown. Let cool completely before serving.

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