

Strawberry Rhubarb Mason Jar Lid Pies

INGREDIENTS:

2 c Strawberries, sliced

4 c Rhubarb, chopped

4 Tbsp Cornstarch

4 Tbsp Cold Water

1 jar of F+F Strawberry Rhubarb

Preserves

1 Tbsp Lemon Juice

1/4 tsp Ground Cinnamon

2 Premade Pie Doughs, thawed

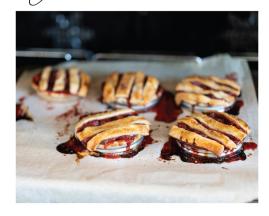
YIELDS: 6 small pies

COOK TIME: 45 minutes

EGG YOLK WASH:

4 Egg Yolks

3 Tbsp Milk



DIRECTIONS:

- 1. Sauté strawberries & rhubarb until lightly simmering, over medium-low heat.
- 2. In a small bowl, combine cornstarch with cold water & stir to dissolve.
- 3. Add dissolved cornstarch, F+F Strawberry Rhubarb Preserves, lemon juice & cinnamon to the sauté. Mix ingredients & simmer until juice thickens.
- 4. Once thickened, remove from heat & let cool.
- 5. Cut out 5-inch rounds of dough & press into mason jar lids.
- 6. Fill pies with cooled strawberry & rhubarb mixture.
- 7. Preheat the oven to 375°F.
- 8. Cut out dough strips or a full dough round for the top crust.
- 9. Whisk together egg yolks and milk and set aside as egg wash.
- 10. Place pies on a lined sheet tray & bake at 375°F for 15-25 minutes, adding egg wash halfway through.
- 11. Let pies cool for at least 20 minutes before removing from molds.

Ænjoy!