



FINCH + FENNEL

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
¼ 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.

Enjoy!

