

# Mini Berry Pies

Makes 7-8 mini jar pies

Equipment: half-pint, wide mouth canning jars

## Ingredients

- 1 package pre-made pie crusts or your favorite pie crust recipe
- 1.5 cups frozen raspberries
- 3 cups frozen blueberries
- 8 teaspoons cornstarch
- 1/2 cup sugar, plus more for sprinkling
- 2 teaspoon fresh lemon juice
- 1 large egg

## Directions

- Roll out pre-made pie crust. Using the top of one of the jars to cut out 4 circles, which will be the top crust. Set aside. Carefully press the remaining dough onto the bottom of each jar and bring up edges to the top. Refrigerate. Stir together berries, cornstarch, sugar, and lemon juice in a medium bowl. Divide mixture evenly among each jar, filling each jar almost to the top. Top each with a crust. Vent decoratively with a fork, a mini pastry cutter, or use a lattice design to top each pie. Beat egg with 1 teaspoon water. Brush crusts lightly with egg wash; sprinkle with sugar. Cover each jar with a lid, then freeze.

## Bake

- Place jars onto a baking sheet and place in cold oven. Turn oven to 375 degrees and bake approx. 50-60 minutes.