

Patriotic Pies

INGREDIENTS

- 1 box mini pie crusts (comes with 14)
- 2 cups of berry blend- I used chopped strawberries, blueberries and raspberries
- 1 TBS arrow root OR cornstarch
- 1 jar of blueberry jam (strawberry or raspberry would be great too!)**
- 1 TBS sifted powdered sugar to sprinkle on top
- 1 egg

DIRECTIONS

1. Preheat oven to 425F
2. Unroll your pie crusts according to package instructions.
Place each pie crust in a muffin tin
3. Place 1 TBS of jam into each muffin tin
4. Mix fruit and cornstarch together in a small bowl and place a spoonful on top of the jam
5. You'll have extra dough from the edges- roll this out and use a small star cookie cutter to cut out stars for the top of the pies
6. Place as many stars as desired on top of each pie
7. Whisk egg and brush on top of each star
8. Bake for 12-15 minutes
9. Cool completely and then sprinkle with powdered sugar
10. Use a spoon to pop them out easily, and enjoy!