

MINI CHERRY PIES



KITCHEN SUPPLIES	SUPPLY TABLE
cup or cookie cutter for cutting each pie cutting board custard cup for egg custard cup for sugar custard cup for jam pastry brush for egg wash fork for crimping the edge of each pie cookie sheet	premade pie dough 1 tablespoon raw sugar 1 egg + splash of water cherry jam small piece of parchment paper

DIRECTIONS:

Preheat the oven to 350

Roll dough out on a cutting board. It's ready! You do not need to use flour or a rolling pin!

Cut out two circles per person using the top of a cup or cookie cutter

Spoon 1 teaspoon of jam on half of the circles

Put the other half of the circle on top of the jam

Use a fork to crimp around the edges of each pie

Brush each pie with egg wash

Sprinkle with raw sugar

Place on a parchment lined baking sheet

Bake for 15-25 minutes