

## Roasted Strawberry Hand Pies

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<https://www.bakefromscratch.com/roasted-strawberry-hand-pies/>

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Makes 15

When chef Lisa Donovan of Nashville, Tennessee was forming her strawberry-filling recipe, she had one particular taste in mind: the sweet strawberry flavor of a spoonful of Smucker's jam. Slow roasting the berries in sugar yielded the strawberry essence she was searching for.

### Pie Dough

2 ½ cups plus 3 tablespoon all-purpose flour  
1 tablespoon kosher salt  
2 cups cold unsalted butter, cubed  
1/3 to ½ cup ice water

### Roasted Strawberry filling

12 cups fresh strawberries roughly chopped  
1 cup granulated sugar, divided  
1 tablespoon lemon zest  
3 tablespoons fresh lemon juice  
¼ teaspoon kosher salt

### Pie Dough

1. In a medium bowl, combine flour and salt. Toss butter into dry ingredients, and break apart before beginning to work together. Work butter into dry ingredients with your hands, making buttery flakes. You are looking to incorporate all the butter into the flour without overworking. If butter starts to feel warm, cool it off in the refrigerator at any time. Every piece of butter should be incorporated with some flour before you begin to add the water.
2. To incorporate the water, start by drizzling ¼ cup cold water over flour and butter mixture. Using your hands, toss water into flour until it is fully absorbed. Continue adding water as needed until dough begins to form a ball. Once you feel your flour has become a dough and feels moist but not wet or sticky, give it a few strong kneads to work it all together. Your dough should be tacky and supple feeling, but not sticky or moist. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes.

### Roasted Strawberry Filling

1. Preheat oven to 425 F
2. In a large shallow baking dish (preferably metal as it will help caramelize the fruit slightly), toss together strawberries, ½ cup sugar, lemon zest and juice, and salt.
3. Roast strawberries for 10 to 15 minutes before stirring. Taste and assess the amount of liquid released and begin to determine natural sweetness and pectin release. Add remaining sugar in ¼-cup increments until flavor is correct, roasting between each addition. Continue to cook and stir fruit until it jams slightly, 30 to 40 minutes. (It will thicken as it cooks.). Refrigerate before using.

### Making the pies

1. Divide Pie Dough in half, and roll each half to ¼-inch thickness. Using a 4 ½ inch round cutter, cut dough, rerolling scraps once. Place rounds between sheets or parchment paper and refrigerated for 5 to 7 minutes.



Photography: web page bake from scratch

2. Line a baking sheet with parchment paper
3. In a small bowl, whisk together egg and 1 tablespoon water. Brush edges of dough with egg wash. Place 1 ½ tablespoons Roasted Strawberry Filling in center of each round. Fold dough over filling, and press edges to seal. Trim edges with a fluted pastry cutter. Place on prepared pan, and freeze
4. Preheat oven to 450F
5. Brush frozen hand pies with egg wash, and garnish with coarse sugar, if desired. Make 3 small vents in top of dough to release steam
6. Bake until golden brown, 15 to 18 minutes, serve warm.

**NOTE:** can easily be frozen for future use (HdeH)