



## *Julia's Cuisine*

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Sweets

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## Strawberry Hand Pies

Makes 6  
Prep time: 10 minutes  
Cook time: 25 minutes

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### *Ingredients*

1 2/3 Cups/250 grams strawberries, stems removed and roughly chopped  
3 Tablespoons sugar, divided  
1 Sheet puff pastry  
1 Egg white, beaten

### *Method*

Preheat oven to 375 degrees and line a large baking tray with parchment paper.

In a medium saucepan set over a medium heat, add the strawberries and two tablespoons of sugar. Stir well and leave to cook until strawberries are soft, about 10 minutes. Remove from heat and leave to cool.

Lay the pastry on a lightly floured surface and cut into six equal parts. Spoon the filling onto the middle of each square. Fold over and press the sides down firmly with a fork. Pierce a few holes in the top of the pastry with a small sharp knife.

Brush the tops with the egg wash and sprinkle over remaining sugar.

Bake for 15 minutes or until golden and puffed.

Remove from oven and leave for a few minutes before serving.