



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## RASPBERRY HAND PIES

### PASTRY

Makes 25 hand pies

Preheat oven 425°F

5 1/2 cups all – purpose flour  
2 teaspoons salt  
1 lb lard, room temperature  
1 egg  
1 tablespoon white vinegar  
ice water

### FILLING:

1 quart fresh raspberries  
1 cup sugar mixed with 2 tablespoons of cornstarch

### THE STEPS:

- Place flour and salt in a large mixing bowl and stir well.
- Cut lard into the flour with a pastry blender until it resembles coarse meal.
- Beat egg in the bottom of a one-cup measure.
- Add vinegar then fill cup with ice water.
- Pour mixture over flour and combine with a fork until it forms a mass. **At this point, I put on a pair of disposable rubber gloves and finish working the lard into the flour.**
- Place pastry on a floured surface and knead several times.
- Divide pastry into 5 equal parts.
- Flour surface again and roll out one piece of dough to 1/4" thickness. **Add more flour if the pastry is sticking. Make sure that you are applying even pressure on your rolling-pin so that your pastry is able to bake evenly!**
- With a dry pastry brush, sweep off excess flour.
- Cut out 5 - 5" circles then place 2 tablespoons of fruit in the center.
- Brush two connecting edges with beaten egg and fold on the diagonal over the filling, pressing to seal.
- Repeat process .
- Place hand pies on parchment lined baking sheet.
- Using a pair of clean scissors, snip the center of one side of each hand pie to allow steam to escape.
- Place baking sheet in oven for 10 minutes then reduce oven temperature to 350°F
- Bake until crusts are golden brown and filling is bubbling, 15 to 20 minutes.
- Cool slightly on a wire rack. Serve warm.

**THE LOVE:** The beautiful thing about pie pastry is how well it freezes. If you'd prefer to make fewer hand pies, freeze the left-over pastry for another use.