**Sweetheart Strawberry Pies**

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| **PIE CRUST** |
| 2 ½ cups | All-purpose flour |
| 1 tsp. | Salt |
| 2 tsp. | Sugar |
| ¾ cup  | Cold butter (cut into cubes) |
| ¼ cup. | Crisco (lard) (cut into cubes) |
| ¼ cup. | Cold water.  |

**Instructions:**

1. Mix the 2 cups of flour, salt and sugar together lightly in a mixing bowl.
2. Add the butter and lard chunks and cut into the flour using a pastry cutter (blender), the mixture should resemble large crumbs and begin to cling together in clumps
3. Add the remaining ½ cup of flour and mix lightly
4. Sprinkle the water over the dough with hands or a wooden spoon mix in until dough holds together. (you may not use all the water)
5. Shape the dough into two discs.
6. Flour the dough, flour the counter, flour your rolling pin.
7. Roll out dough to desired thickness, and then using cookie cutter to shape dough. Make the second (the top portion) slightly larger than the bottom.

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| **PIE FILLING** |
| 5 strawberries | chopped |
| 1 Tbsp. | Sugar (white) |
| 125mL | Cream Cheese |
| 1 Tbsp. | Melted butter |

**Instructions**

1. Preheat oven to 375 degrees. Line your baking sheet with parchment paper.
2. Roll out your pie dough (I like to do this between 2 sheets of plastic wrap). Cut out shapes with cookie cutter.
3. Sprinkle and stir the sugar with the chopped strawberries in a bowl.
4. Lay out your heart cut outs on the baking sheet. Spoon on some fresh cream cheese, then spoon on the strawberries. Lay down the top dough, seal to press with a fork.
5. Brush the top with melted butter.
6. Bake for about 10 minutes or until mini hearts are golden brown. The baking time will largely depend on the thickness of your pastry dough and your oven. Just keep close watch.
7. Cool for 5 minutes, then transfer to a wire rack. Dust with powdered sugar if desired.