

U The Lexingtonienne U

SWEETIE PIES

Adapted from Our Best Bites

- 1 roll-out pie crust (sold in the refrigerated section with the biscuits)
- 1 can of pie filling of your choice
- 1 small bowl of water

Preheat oven to 375. Allow pie crust to sit at room temperature for 15 minutes before rolling out, then roll out onto lightly floured surface. Using a heart-shaped cookie cutter, cut out an even number of hearts. Place a small amount (1-2 teaspoons) of pie filling onto half of the hearts, leaving plenty of room around the edges.

Dip your finger into the bowl of water and brush the edges of each heart with water. Cover each filling-covered heart with one un-filled heart and press the edges firmly together. Press the edges down with a fork, then pierce the filled hearts in the center to allow them to vent.

Bake on ungreased cookie sheet covered with aluminum foil (for easy clean-up) for 12-15 minutes. The tops will still be pretty light. Allow to cool for one minute, then transfer to a cooling rack. While the hearts are still warm, spoon the following glaze recipe over them.

SUPER EASY GLAZE

- 1/2 C powdered sugar, measured then sifted
- 1 T milk
- 1 T butter, melted

Wisk together until smooth. Spoon over warm pies.

