

# Recipe:

## BLUEBERRY-STUFFED PASTRY

Date: \_\_\_\_\_

<i>Total Yield</i>	<i>Diet Type</i>
8 Small Servings	<input checked="" type="checkbox"/> GENERAL <input type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

### Ingredients

Blueberry Pie Filling - 1 can  
(21 oz)

Puff Pastry Dough Sheet -  
1 package (2 sheets),  
thawed

Eggwash - 1 egg beaten  
with 2 tbsp water

Butter - 1 stick (½ cup),  
melted

Turbinado sugar (or sugar  
cane)

Powdered sugar for garnish

### Preparations & Cooking

1. Unfold the pastry sheet and roll it out on a flat surface. Save the other sheet for the ham and cheese stuffed pastry.

2. Divide and cut the sheet into 8 equal squares. Scoop 1 ½ tablespoons of pie filling on one side of the square.

3. Brush eggwash around the squares. Fold the empty side of the square over the side of the filling.

4. Using a fork, press the edges to seal the pastry. Do the same for the rest of the squares.

5. Transfer all the stuffed pastry squares to a paper-lined baking sheet. Brush the butter on the pastry.

6. Sprinkle turbinado or sugar cane over the pastry surface.

7. Bake at 350 F for 15-20 minutes.

8. Let the pastry cool down and dust with confectionary sugar for garnish.

*Total Cost:*

*Prep Time:*

*Cook Time:*

10 minutes

20 minutes

