

## Fig and Pineapple Puff Pastry Hand Pies

Camine Pappas / May 2016 / Makes 9 pies

### INGREDIENTS:

1 sheet of Pepperidge Farms puff pastry  
1 ½ C dried mission figs, chopped  
1 ½ C fresh pineapple cut into small chunks  
3 T white sugar  
2 t vanilla extract  
¼ t ground ginger powder  
¼ t cinnamon  
1 egg, beaten  
Extra white sugar

### DIRECTIONS:

Mix the figs, pineapple, sugar, vanilla, ginger and cinnamon. Roll out the puff pastry sheet into a 12 inch square. Cut into 9 equal squares. Place 1/3 C of the fruit mixture in the center of each square. Brush the edges with the beaten egg, and fold over to seal the hand pies. Brush each with more of the egg wash, and sprinkle the sugar on top. Cook for 20 minutes on 400 degrees Fahrenheit or until browned and bubbly.



If desired, top the hand pies with a mixture of 4 ounces cream cheese and ½ C peach syrup blended.

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