

Raspberry Hand Pies with Brandy Buttercream Frosting

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INGREDIENTS:

Enough pie crust dough for two pies
2 pints fresh raspberries, rinsed and patted dry
Zest from 1 lemon
½ C sugar
3 T port wine
2 t cinnamon
2 T brandy
½ stick of soft butter
¼ t vanilla extract
Mint to garnish
About 1 C of confectioner's sugar or enough needed to make the frosting the consistency you wish.



DIRECTIONS:

Preheat oven to 450 degrees F.
Mix raspberries, sugar, port wine, zest and 1 t cinnamon in a bowl. Stir and let marinate for about 2-3 hours.
Grease a large cookie sheet. Prepare pie crust as directed and roll out to make 7-8 oblong squares. Using a slotted spoon, divide the fruit evenly among all of the square, blotting up any juice than runs. Seal over to make an oblong pie, cut slits in the top, and place on the cookie sheet. Place in oven and reduce heat to 375 degrees F. Cook for about 30 minutes until golden brown. Cool, and frost.
To prepare frosting FIRST add the butter, brandy and vanilla to a bowl and cream together. Then begin adding the powdered or confectioner's sugar, little by little and stir. If you need more moisture add a touch of brandy. If it is too moist, add more sugar.
Spread over the hand pies and garnish with fresh mint.