



## Berry & Peach Pie Bars

with Homemade Crust

 4h  2 Servings

With a buttery, flaky crust and sweet fruit filling, grabbing a piece of this pie is not only OK—it's encouraged! For this picture-perfect (and picnic-perfect!) pie, we combine fresh peaches with dried strawberries for a bright, fruity filling. The homemade crust also makes a decorative top layer that you can design as you wish, so get creative! (Serves 9)

## What we send

- 2 (5 oz) all-purpose flour<sup>2</sup>
- 5 oz granulated sugar
- 3 peaches
- ½ oz freeze dried strawberries
- 1 lemon
- 2 (½ oz) raspberry jam
- 1 pkt raw sugar

## What you need

- kosher salt
- ¾ c butter<sup>3</sup>
- 1 large egg<sup>1</sup>

## Tools

- medium saucepan
- potato masher or fork
- rolling pin
- medium (8x8-inch) baking dish

## Cooking tip

Use a 1-inch round cookie cutter or sharp knife to punch out dough circles for top layer. Affix dough circles to the perimeter of crust before baking.

## Allergens

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 360kcal, Fat 16g, Carbs 47g, Protein 5g



### 1. Start pie dough

In a medium bowl, combine **flour**, **¼ cup granulated sugar**, and **½ teaspoon salt**. Cut **¾ cup cold butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press **butter** to flatten it and incorporate it into the flour until it is the size of small peas.



### 2. Finish dough

Sprinkle **½ cup cold water** over **flour-butter mixture**. Stir with a spatula until just combined, then knead with your hands until **dough** forms a shaggy ball. Pat into an 8-inch wide disk (about ¾-inch thick). Wrap in plastic and refrigerate until firm, at least 2 hours (preferably overnight).



### 3. Start filling

Halve **peaches** and cut into ½-inch pieces, discard pits. Place in medium saucepan with **remaining granulated sugar**, **¾ cup water**, and **1 teaspoon salt**. Simmer over medium-low heat, stirring often, until fruit softens, 25-30 minutes. Use a masher or fork to crush fruit to a coarse pulp. Crush **freeze-dried strawberries** with rolling pin until powdery. Squeeze **4 teaspoons lemon juice**.



### 4. Finish filling

To saucepan with **peaches**, add **crushed strawberries**, **lemon juice**, **raspberry jam**, and **½ cup water**. Cook, stirring often, until strawberries break down, about 5 minutes more. Let filling cool completely.

Butter a medium (8x8-inch) baking dish. Line with parchment paper; leave a 1-inch overhang on two opposite sides. Beat **1 large egg** with **1 tablespoon water** to make **egg wash**.



### 5. Assemble pie

Slice off **¾ of the chilled dough**; working on a floured surface, roll to a 13-inch square. Place in parchment-lined baking pan, with dough hanging over sides. Place **filling** in center of dough and spread to an even layer. Trim overhanging dough to about 1-inch from top of filling, fold excess dough over filling. Preheat oven to 400°F with a rack in the center.



### 6. Bake & serve

Roll **remaining dough** to a 7-inch square; use cookie cutter to create design of choice. Place **dough** on top of **filling**, tucking under folded edge. Chill for 30 minutes.

Brush **egg wash** over pie; sprinkle with **raw sugar**. Bake until top is golden brown, 45-55 minutes. Let cool to the touch in pan. Transfer to cooling rack to cool completely. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)  
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