



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 ²
- 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 ³
- 1 large egg ¹

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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