

Raspberry Pie Bites

- 1 cup Flour
- ½ cup Butter, cut into small pieces
- ½ tsp Salt
- 1 Tbsp Sugar
- 3 Tbsp Cold Water
- 4 cups Fresh Raspberries
- 1 cup Sugar
- ¼ cup Water



1. Preheat oven to 425 degrees F. To make dough, whisk flour, butter, salt and sugar in a large bowl. Mix until all ingredients are well combined. Stir in cold water. The mixture should have clumps.
2. Cover and refrigerate mixture for 1 hour.
3. In a large saucepan, heat raspberries, sugar and water over medium heat. Bring mixture to a boil then decrease heat. Allow to simmer for 30 minutes or until it has thickened. Let cool, then cover and refrigerate 1 hour.
4. Meanwhile, roll out refrigerated dough and cut into 8 rounds. Wet the edges of each round and add 1-3 tablespoons of refrigerated mixture to each round. Fold over and make sure edges are sealed well. Using a knife, cut small lines in each round for ventilation. Bake for 15 minutes or until golden brown.