**Savory and Sweet Hand Pies**



**Ingredients:**

8 servings

2 frozen pie shells, defrosted

1 egg

Nut Butter & Jelly

¼ cup nut/seed butter

¼ cup jelly of choice

Savory Apple Pie

1 cup grated mozzarella cheese

1 cup quartered cherry tomatoes

1/3 cup chopped fresh basil

**Directions:**

1. Preheat oven to 375 degrees.
2. Working with the pie shell one at a time flip shell and flatten. Make sure there are no cracks, seal if there are cracks with moistened fingers.
3. Slice shell in 4 equal triangles.
4. Whisky egg with 1 tbsp of water.
5. Place pie fillings in middle of shell. Don’t over stuff.
6. Brush edges with egg wash and fold over each triangle to form a smaller triangle.
7. Seal edges with a fork.
8. Bake for 15 mins or until golden brown.