

Lemon-Glazed Blueberry Hand Pies



Cream Cheese Pie Dough

1 1/2 cups King Arthur all-purpose flour
 1/2 teaspoon salt
 1/2 cup cream cheese, cold and cut into cubes
 1/2 cup unsalted butter, cold and cut into cubes
 1 tablespoon water, ice cold
 1 teaspoon lemon juice

Blueberry Filling

1 1/2 cups blueberries
 2 tablespoons plus 2 teaspoons sugar
 1 tablespoon cornstarch
 1/2 teaspoon lemon juice
 1/4 teaspoon lemon zest
 1/8 teaspoon salt
 1 egg mixed with 1 teaspoon water for egg wash

Lemon Icing Glaze

1/4 cup confectioners' sugar
 1/4 teaspoon vanilla extract
 1 teaspoon lemon juice
 2 teaspoon milk, plus more as needed

Cream Cheese Pie Dough

1. In a medium sized bowl, combine the flour and salt thoroughly.
2. Add the cream cheese pieces to the mixing bowl and combine until the mixture resembles cornmeal. Add the butter pieces and cut in with a pastry blender or by rubbing your fingers together through the mixture until it appears rough, with pieces like the size of peas.
3. Sprinkle the ice-cold water and the lemon juice over the mixture and mix until dough is rough but pliable. The dough should hold together when pressed to the side of the bowl, and not form a ball in the bowl.
4. Turn out the dough onto a lightly floured work surface. Form dough into a 5-6 inch disc and wrap tightly with plastic wrap. Refrigerate 1 hour, until firm.

Blueberry Filling

1. Preheat oven to 375°F and set the rack in the lowest position. Line a baking sheet with parchment paper.
2. In a small saucepan, combine the blueberries, sugar, cornstarch, lemon juice, lemon zest and salt; stir to combine. Bring to a gentle simmer over medium heat, and cook, stirring,

until the juices are thickened and clear, 2-3 minutes. Remove the pan from the heat and cool to room temperature, about 30 minutes.

3. Roll out the chilled dough to 1/8 inch thick. Using a round 4 1/2 inch cutter, cut 8 discs from the dough, re-rolling scraps as necessary. Transfer the discs to prepared baking sheet and refrigerate for 10 minutes.
4. Remove the dough discs from the refrigerator. Place 1 tablespoon of the filling in the center of each disc. Lightly brush water around the edge of half of the disc, and then fold the other half over the filling to create a half-circle. Seal and add a decorative border by pressing the edges of the dough together with a fork.
5. Brush them with egg wash. Using a paring knife cut a few steam vents into the top of each pie.
6. Bake until filling is bubbly and thick and the crust is golden brown, 20-25 minutes*. Remove from the oven and place them on a cooling rack. Let cool completely.

*It is customary for blueberry filling to ooze slightly in baked pastries

Lemon Icing Glaze

1. In a small bowl, mix together confectioners' sugar and vanilla.
2. Add the lemon juice, then the milk, and stir to combine. If necessary, add more milk, 1 teaspoon at a time, until the glaze is smooth and fluid.
3. Drizzle glaze over the top with a fork.

Yield – 8 hand pies

Submit 6 hand pies on a white paper plate.

WHO MAY ENTER: The contest at each member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible. Junior Baking (ages 7 to 15 as of July 1st) Adult Baking (age 15 and over)

HOW TO ENTER: Any Connecticut resident entering a contest at any member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs they wish until they win first prize. They will then represent that fair at the state baking contest. Please submit entries to both the local and state contest on disposable plates. The Association of Connecticut Fairs and the local fairs are not responsible for the return of the plates, trays or containers.

JUDGING: The judging will be based on appearance, flavor and texture as noted for each contest. The Association of Connecticut Fairs will furnish judges' score sheets to each fair and the contestant will receive these sheets at the end of the contest. Additions, deletions or substitutions in the recipe is not permitted and will result in disqualification. All decisions of the judges are final.

LOCAL CONTEST: The winner of the local contest will receive a blue ribbon from The Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.

STATE CONTEST: The state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. Entries for the state contests are accepted until 11:00am on the day of the contest (contact your local fair or visit www.ctagfairs.org for the date and location). Contest winners are announced on the day of the contest. Each fair is responsible for contacting their contest winner and provide information about the state contest.

All entries to the state contest become property of the Association of Connecticut Fairs.

Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

The following prizes will be awarded at the state contest plus a Rosette.

1 st Place: \$15.00	5 th Place: \$5.00	9 th Place: \$2.50
2 nd Place: \$12.50	6 th Place: \$5.00	10 th Place: \$2.50
3 rd Place: \$10.00	7 th Place: \$5.00	
4 th Place: \$7.50	8 th Place: \$5.00	

Honorable Mention Ribbons will also be awarded.