



# PEACH PASTRY PILLOWS

SERVES:

6-8

PREP TIME:

15M

COOK TIME:

30M

VEGETARIAN

## INGREDIENTS:

¼ Cup Crofter's Organic  
Premium Peach Fruit Spread

2 Frozen Pie Shells  
(or homemade pie dough)

1 Egg

1 Tsp Fine Sugar

## DIRECTIONS:

1. Begin by preparing the dough, if you are using frozen pie shells then remove from the freezer and allow them to completely thaw. Preheat the oven to 350°F and line a baking tray with parchment paper. Set aside.
2. Roll out the pie dough to roughly 12" in diameter and then cut out 4 circles using a knife or a cup. We found a cup to be very helpful in getting nice circular cut outs. Keep reusing the dough until all of it has been used. Once cut out, set aside.
3. Place 2 Tbsp of Crofter's Organic Premium Peach Fruit Spread on half of the cutout circles. For the remaining cutout circles, slice slits into them to create the top of the pillows. Place the cutout circle with slits on top of the cutout circle with the fruit spread and firmly press the edges together using a fork. Repeat this process until all of the cutout circles are used.
4. Once all of the Peach pillows are assembled, lightly brush them with egg wash and sprinkle lightly with fine sugar. Place in the oven for 25-30 minutes (until golden brown). Once finished baking, remove from the oven and allow to cool on the baking tray for 5 minutes before transferring to a wire rack to completely cool. Store in an air-tight container. Enjoy!