Katies Raspberry Pie Fries

What You Need

Pre-made refrigerator pie crust (or if you are feeling ambitious your favorite pie crust dough) I used Pillsbury refrigerated pie crust

    4 cups fresh raspberries

    2 Tbsp. lemon juice

    1/3 cup cornstarch

    1 cup sugar

    1 1/2 tsp. vanilla extract

    2 Tbsp. warm water

    Flour (for dusting rolling pin and counter)

    1/4 Cup confectioners sugar (for topping)

    Whipped topping (for dipping) yes that is an egg cup filled with whipped cream in the photo:-)

    Rolling pin

    Baking sheet

    Mixing Bowl

    Small bowl

    Parchment paper

    Piping bag

    Basting brush

    Baking sheet

    Saucepan

Before You Start : in a small bowl combine egg and water and beat lightly with a fork. Line baking sheet with parchment paper. Preheat oven to 375°. Dust a clean surface with flour.

Let's Make It: In a saucepan combine raspberries, lemon juice, water, cornstarch, sugar and cook over medium high heat , stirring frequently until the fruit breaks down and it reaches your desired consistency. Remove from heat and let cool (about 20 minutes). Fill your piping bag with 3/4's of the cooled raspberry filling and set aside.

Using a floured rolling pin, roll out the pie dough to form a thin square about 1/8 inch thick.. Cut narrow strips of the dough about 2 1/2 inches wide and 4 inches long. Using the piping bag pipe a full line of raspberry filling down one side of the dough. Roll filled dough strip onto itself, raspberry side towards the dough side (like a thin jelly roll). Place on prepared baking sheet seam side down about 1 1/2 inches apart, lightly pinch ends. Repeat until you have used all of the dough. Using a basting brush lightly baste the tops of the pie fries with the remaining raspberry filling. Bake for 8-12 minutes turning once half way through (until golden brown). Let cool on parchment paper. Serve warm with whipped topping, sprinkled with confectioners' sugar , or both Use any remaining raspberry filling for dipping.

Makes about a dozen

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