



[Strawberry Rhubarb Hand Pie Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 Minutes
Cook Time: 15 Minutes
Total Time: 1 hour, 15 minutes

Strawberry Rhubarb Hand Pies Mise en Place:

- [Measuring Cup](#)
- [Spatula](#)
- [Rolling Pin](#)
- [Measuring Spoons](#)
- [Stand Mixer](#)
- [2.5" cookie cutter](#)
- Knife or [3/4" cookie cutter](#)
- Spoon
- Fork
- [Baking Sheet](#)
- [Pastry Brush](#)

Strawberry Rhubarb Hand Pies Ingredients:

- 4 oz Cream Cheese
- ¼ cup [Confectioners Sugar](#)
- 2 sheets Pie Crust, thawed (If you do not want to use store bought pie crust, make your own with this [Easy Pie Crust Dough Recipe!](#))
- ½ cup [Strawberry Rhubarb Pie Filling](#) (You can substitute [Strawberry Pie Filling](#) and make these Strawberry Cream Hand Pies!)
- ¼ cup Heavy Cream
- 2 TBSP Sugar

Strawberry Rhubarb Hand Pies Directions:

- Combine cream cheese and confectioners sugar using a stand mixer; whip until well incorporated.
 - Roll out pie crusts and with a 2.5" cookie cutter, cut out 16 pie rounds, 8 per pie crust. Gather uncut pie crust scrap, roll out again, and cut extra pie rounds with the extra dough. (This recipe yields 16 pies, so you need 16 bottoms and 16 tops.)
 - With a [3/4" cookie cutter](#), cut holes in half of the pie rounds (these will be used for the tops of pies). You can also use a sharp knife to cut your own designs instead of using the cookie cutter.
 - On the bottom rounds, spread a small amount of cream cheese mixture, leaving a 1/4" boundary from the edge.
 - Continue to spoon a small amount (approximately 1/2 tsp) of the [strawberry rhubarb pie filling](#) on top of the cream cheese mixture, again being careful to leave the 1/4 inch boundary from the edge.
 - Take the rounds with the holes in them and place them on top of the bottom rounds and using a fork, crimp around the edges to seal the pies.
 - Brush the heavy cream onto the tops of the pies and follow with a sprinkling of sugar.
 - Cool the pies in the fridge for 30 minutes while you preheat the oven to 375°.
 - When oven reaches temperature, bake hand pies for approximately 15 minutes or until they are golden brown.
 - Cool and garnish with confectioners sugar, or enjoy them plain.
- Makes 16 Strawberry Rhubarb Hand Pies