

Mixed Berry Pie Ravioli

Ingredients

- 2 (14.1 oz.) boxes refrigerated pie crust
- 1 (12 oz.) bag frozen mixed berries (we used blackberries, blueberries and raspberries)
- 1/4 cup sugar, plus 2 tablespoons
- 1/4 cup brown sugar
- 1 large egg, beaten
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract
- parchment paper

Preparation

1. Preheat oven to 400° F and lay out a large layer of parchment paper on a flat surface.
2. Unroll 2 pie crusts and cut them each in half. Create a rectangle by overlapping curved edges on parchment paper, first vertically, then horizontally.
3. Use a rolling pin to smooth surface and create an even surface, then repeat with pie crusts from second box of pie dough.
4. Using a fork or paring knife, score a grid of vertical lines that are 2 inches apart on one dough rectangle, then score a second set of horizontal lines to create squares all along the first piece of dough.
5. In a large bowl, combine mixed berries, brown sugar, 1/4 cup regular sugar, cornstarch and vanilla extract, mixing until everything is combined.
6. Spoon 2-3 teaspoons berry mixture into the center of each square, then use your beaten egg wash to brush along the scored edges of each square, including the edges of the dough.
7. Take your rolling pin and roll the edge of the second

pie crust onto it. (This will help you transfer the crust.) Pick up crust and gently lower it onto berry-filled pie squares.

8. Once you've placed the second crust on top, use your fingers to firmly press the crusts together along the scored lines to seal together.
9. Using a sharp knife or ravioli cutter, cut along all scored lines between squares until you've cut out all your "ravioli." If necessary, separate them and seal edges.
10. Use your paring knife again to cut a small vent on top of each ravioli. (Could be an "X" or any shape/lines of your choosing.)
11. Once you've cut all the vents, brush remaining egg wash over each square and sprinkle remaining 2 tablespoons sugar over the squares.
12. Ravioli should still be on parchment paper, so transfer paper to a large baking sheet and bake for 24-28 minutes, or until golden brown.
13. Remove from oven and let cool 10-15 minutes before serving. Enjoy!

Recipe adapted from Tablespoon