

INGREDIENTS:

- 1 package refrigerated piecrust or puff pastry
- 1 can pie filling
- 1/2 cup sparkling sugar
- 1/4 cup whipping cream
- One 4 x 5 inch paper envelope
- One small heart shaped cookie cutter

DIRECTIONS:

1. Unroll pastry on floured surface.
2. Open a 4 x 5 ½ inch paper envelope and use as a pattern.
3. Reduce the pattern to make a smaller envelope if desired. Trace pattern onto parchment paper. This is your pattern. Cut pastry into 4 envelopes and 4 small heart shaped cut outs.
4. Fill pastry with pie filling, but not on the back flap. Following the folds of the paper envelope, fold the cutout pastry, leaving the upper flap open.
5. Place heart cut-out on folded edges of pastry envelope. Place pastry on parchment lined baking sheet. Brush with whipping cream then sprinkle with sparkling sugar.
6. Bake pastry at 375 degrees for 15-20 minutes or until lightly browned. Do not remove from baking sheet until completely cool.

NOTES:

Before baking, cover the envelope flap and bottom corners of pastry with pieces of foil so it will not burn.

Be careful not to add too much thickened filling to the pastry, it will run out during baking and not be as pretty as you would like.

Recipe from <https://lizbushong.com/cherry-pie-pastry-envelope/>