

## RASPBERRY PIE POPS

### INGREDIENTS

2 1/2 cups all purpose flour  
1 tablespoon sugar  
3/4 teaspoon salt  
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces  
1/3 cup chilled solid vegetable shortening, diced  
6 tablespoons (or more) ice water  
1/2 cup seedless raspberry jam  
1 egg, beaten with 1 tablespoon of water  
3 tablespoons turbinado sugar

### DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball and flatten into a disk. Wrap in plastic; chill 2 hours.

Position rack in lowest third of oven and preheat to 400F. Prepare 2 cookie sheets with silpat or parchment paper.

On a well-floured board, roll out your pie dough to 1/3 inch thickness. Using a cookie cutter, shape of your choice but no larger than 3 1/2 inches in diameter, cut cookies from crusts; place half on cookie sheet. Make out an even amount of cutouts as you will need another full set as the "tops". On the top cut outs, I used a small cookie cutter to cut a new vents.

To make each pie pop, lightly press lollipop or craft stick into crust round so that it rests in center, about 3/4 of the way from the top of the cut out. Top each round with 1 to 1 1/2 teaspoons raspberry jam; cover with second crust cutout. With fork or lollipop stick, press around edges to seal. Brush tops of pops with beaten egg; sprinkle with sugar.

Bake 15 minutes or until golden brown. Remove from cookie sheets; cool completely on cooling racks.