

Sweetie Pie Pops

Keeping Up with the Joneses

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Ingredients:

- 2 boxes of Pillsbury pie crusts
- Flour
- 16 oz of strawberries, hulled and finely chopped
- 3 Tbsp sugar
- 1 and 1/2 Tbsp cornstarch
- 1 egg white, lightly beaten
- Turbinado sugar
- 4 oz chocolate, for melting
- 25 lollipop or cake pop sticks (I used 6-inch)

Instructions:

- Preheat oven to 375. Set pie crusts out on counter to come to room temperature.
- Toss strawberries with sugar and cornstarch. Spread a little bit of flour onto your work surface and place dough on flour. Put a little bit more on the top.
- Use a rolling pin to spread the crust out a little bit more, which will give you more pie pops for your boxes. Cut out pieces of dough using your cookie cutter (in any shape you desire). I learned that a bigger shape will hold more strawberries, which tastes better. Otherwise, you have a lot of pie dough and very little filling. I made the most of my extra dough remnants by balling it up and rolling into another layer.
- Place dough evenly on baking sheet lined with parchment paper, allowing room between pops and to allow for the pop stick. Place the pop stick in the center of each shape. I positioned mine as close to the top of the shape as possible so that it had the strongest hold.
- Place strawberries in the center of the shape, trying not to get much juice. Before placing the top piece of dough down, use your fingers or a rolling pin to roll it a little

larger. You'll need it to be bigger so it can fit over the strawberries.

- Using a fork or the end of another pop stick, press the edges together all of the way around. Cut a small slit in the center for air to escape. Brush the tops of all the pops with the egg white. Sprinkle with turbinado sugar.
- Bake at 375 for 12-15 minutes until it starts to turn golden brown.
- Melt chocolate and place in ziplock bag. Cut tiny hole from the bottom and drizzle chocolate across the pops.

Total Time: 1 hour, 30 minutes

Serves: 25 pops