

# Raspberry White Chocolate Heart Pies



**Makes 16**

FROM THE KITCHEN OF

**DEBBIE MACOMBER**

Celebrate Valentine's Day by making these adorable heart pies. Filled with raspberry jam and white chocolate chips, these come together in a flash with ingredients you probably already have on hand. These are easy to customize, as you can switch up the flavor of preserves and chocolate to your liking. We think cherry preserves with dark chocolate chips would also be a hit!

## Ingredients

1 box refrigerated pie dough (2 dough circles)

1/2 cup raspberry preserves

1/2 cup white chocolate chips

1 egg, lightly beaten with 1 tablespoon water

Icing:

4 tablespoons raspberry preserves

1/2 cup powdered sugar

## Directions

Unroll one circle of dough onto a lightly floured surface. Use a rolling pin to roll it to 1/16-inch thickness. Use a heart cookie cutter to cut 16 hearts out of the circle. Transfer hearts to two parchment paper-lined baking sheet, placing 8 on each baking sheet.

In the center of each heart, mound 1 teaspoon white chocolate chips and 1 teaspoon raspberry preserves. Transfer baking sheets to the freezer for 10 minutes.

Meanwhile, unroll remaining circle of dough on the lightly floured surface, and roll to 1/16-inch circle. Cut 16 more hearts, then place in refrigerator until needed.

Preheat oven to 375°F.

# Raspberry White Chocolate Heart Pies



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Celebrate Valentine's Day by making these adorable heart pies. Filled with raspberry jam and white chocolate chips, these come together in a flash with ingredients you probably already have on hand. These are easy to customize, as you can switch up the flavor of preserves and chocolate to your liking. We think cherry preserves with dark chocolate chips would also be a hit!

## Directions Continued...

Remove baking sheets from freezer, and dough hearts from refrigerator. Brush the edges of the hearts on the baking sheets with the egg wash, then top with a second heart. Use a fork to crimp edges. Use a sharp knife to make two small slits in each heart. Brush all tops with egg wash.

Bake for 18 - 20 minutes, rotating baking sheets from top to bottom, until bubbling and golden brown. Let cool on the baking sheets for 5 minutes.

Meanwhile, make the icing. Press 4 tablespoons preserves through a fine mesh sieve over a bowl. Discard seeds. You should now have 3 tablespoons seedless preserves in the bowl. Add the ½ cup powdered sugar and whisk to combine. Add up to 1 teaspoon water to thin it out if it's too thick. Drizzle over cooled pies.