



Ingredients



¼ cup (60 mL) blueberry jam
 ¼ cup (60 mL) fresh blueberries
 1 lemon
 Flour for dusting
 1 pkg (14.1-oz./399-g) refrigerated pie
 crusts (2 crusts), softened according to
 directions
 1 egg
 2 tbsp (30 mL) sugar
 ¼ tsp (1 mL) ground cinnamon
 Oil for spritzing
 Optional: ¼ cup (60 mL) powdered
 sugar

Air Fryer Hand Pies



Instructions

- Combine the jam and blueberries in a medium bowl. Zest the lemon to measure 1 tsp (5 mL). Add to the bowl and mix well.
- Unroll the pie dough onto a lightly floured surface. Use a 3" (7.5-cm) biscuit cutter to cut 8 circles from each piece of the pie dough.
- Place 1 scant tbsp (15 mL) of filling onto each circle. Top with the remaining dough circles and press the edges to seal. Crimp the edges with a fork. Cut 2 small slits in the middle of each pie to vent.
- Whisk the egg in a small bowl. Lightly brush the egg wash over the pies.
- Combine the sugar and cinnamon, then sprinkle over the pies.
- Spray the Deluxe Air Fryer cooking trays with oil. Place 4 pies on each cooking tray. Place one tray on the top rack and one on the middle rack.
- Turn the wheel to select the BAKE setting; press the wheel to select. Turn the wheel to adjust the time to 14 minutes. Press the wheel to start. Switch the cooking trays halfway through cooking (you'll hear beeps as a reminder). The pies should be golden brown.
- If desired, juice the lemon to measure 1 tsp (5 mL). Mix the juice and powdered sugar in a small bowl until smooth, then drizzle over the pies.