



## Stawberry Rhubarb Fruit Pockets

This recipe is a great afternoon project in the kitchen with the kiddos. You can use premade pie crusts from the store and skip out on the crust section of the recipe if you are crunched for time. *Original recipe from lovelylittlekitchen.com*

### What you'll need

#### For the Crust

- 1 ½ cup white whole wheat flour
- 2 Tbl. granulated sugar
- ¼ tsp. Salt
- ½ cup butter, chilled and cubed
- 4 Tbl. very cold water

#### For the Filling

- 2 cups chopped strawberries, stems removed
- 2 cups thinly sliced rhubarb
- ½ cup granulated sugar
- 1 Tbl. orange juice
- 2 Tbl. minute tapioca
- ½ tsp. Vanilla extract

#### For Assembly

- Egg wash-one egg beaten with 1 Tbl. water
- Cinnamon Sugar-1 Tbl. sugar with ½ tsp. Cinnamon

### What you'll do

#### For the Crust

Add the flour, sugar, salt and butter to a food processor. Pulse until the flour and butter form coarse crumbs and then slowly add cold water and process until a dough forms. Pour the dough out onto a lightly floured surface and knead a few times until smooth and shape into a disk. If the dough is sticky, add a bit more flour. If the dough is crumbly, add a bit more cold water, and work it together, wrap with plastic wrap and refrigerate for 8 hours or overnight.

### For the Filling

In a medium saucepan combine the strawberries, rhubarb, sugar, orange juice, and tapioca. Stir together over medium high heat. Bring to a gentle boil, stirring occasionally so it doesn't burn. When the strawberries and rhubarb have softened and the liquid thickens, about 5 minutes, remove the pan from the heat. Cool to room temperature and then cover and chill.

### To Assemble

- Allow the dough to sit out a room temperature for a bit before rolling out on floured surface.
- Preheat oven to 400 degrees.
- Be patient as you roll, adding flour as needed and turning the dough to be sure it isn't sticking to your work surface. Pat edges together if they crack.
- Cut out twelve 3 by 3 inch squares, re-rolling the dough as needed. Place six squares on a parchment lined baking sheet. It is helpful to use a small metal spatula to transfer the squares. Spoon about 1 tablespoon of the filling in the center of each square.
- Using a small pastry brush or your finger, wet the border of each square with water, and top with another square, pressing the edges of the two squares together carefully to seal in the filling. Use the tines of a fork to crimp the edges.
- Brush the top of each fruit pocket with the egg wash and then sprinkle generously with cinnamon sugar. Poke a few holes in the top to allow steam to vent while baking.
- Bake for 10-12 minutes, or until golden brown.
- Transfer the fruit pockets to a cooling rack.

Enjoy

This recipe makes enough for 6 servings.