

## INGREDIENTS

- 1 PIE CRUST
- 2 CUPS OF STRAWBERRIES
- 2 TBSP OF SUGAR
- 1 TSP OF STRAWBERRY JAM
- 1½ TSP OF NUTELLA
- FLOUR
- 2 EGG WHITES
- 2½- TO 3-INCH HEART COOKIE CUTTER

## HEART SHAPED STRAWBERRY NUTELLA

## MINI-PIES

**BY:** *Natalie Clamp of Chic Sweets*

*Serves: 12*  
*Prep: 40 min.*  
*Cook: 25 min.*

1. Preheat the oven to 350° F. Cover a large baking sheet with parchment paper and a very light coat of non-stick cooking spray.
2. While the oven is preheating, roll out your dough on a floured surface until it is nice and smooth (approx. ¼ inch thick.) Then, cut out hearts with your cookie cutter. You should be able to get at least 18-20 hearts.
3. Combine diced strawberries, sugar, strawberry jam, and nutella.
4. Use a teaspoon and put a dollop of the filling in the center of half of your hearts (the other half will be reserved for the top of the heart!).
5. Lightly beat the egg whites with a splash of water and brush it onto the heart border.
6. Take the reserved half of hearts and place on top, carefully. Use a fork to pinch the edges together.
7. Place the hearts on a baking sheet. Brush the tops with the egg wash.
8. Using a fork, puncture a slit to act as a vent in the middle of each pie.
9. Bake for 20-25 minutes until golden!