



INDIANA STATE FAIR RECIPE TRAIL

Wick's Raspberry & White Chocolate Cream Hand Pie



Ingredients

- 4 Wick's 9-inch Dough Circles
- 16 ounces Mascarpone Cheese, room temperature
- 13 ounces Raspberry Preserves
- Pinch of Sea Salt
- 1 cup Raspberries (fresh)
- 11 ounces White Chocolate Chips (divided)
- 1-3 tablespoons Whipped Honey



Instructions

1. Preheat oven to 400.
2. Line 1-5 four-inch ramekins with parchment paper. Next, fill each ramekin with a Wick's Dough Circle - if you want SMALLER hand pies, divide each crust into the desired size.
3. Take HALF of your white chocolate chips and divide them among the hand pies, sprinkle them onto the crust to create a bottom layer.
4. In a large bowl, whisk together the mascarpone, preserves, and sea salt until mostly smooth.
5. Spoon the mascarpone-raspberry filling over the white chocolate chips. Reserve extra raspberry cream filling for any other uses (like for spoonful snacks!).
6. Loosely fold pie crust edges over the top of the filling. Bake the hand pies at 400 degrees for 20-25 minutes, until the crusts are golden brown.
7. Remove from oven and cool for several hours.
8. Meanwhile, heat the remaining white chocolate chips until mostly melted. Whisk until smooth. Thinly spread over parchment paper and allow to dry and set. Once fully dried and hardened, chop apart into decorative pieces.
9. As the pies have cooled and set, top with fresh raspberries, white chocolate pieces, and drizzles of whipped honey.



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Fun Facts

- Wick's Pie Company is an Indiana based company, located in Winchester, IN. Their full-service restaurant serves more than 36 varieties of pie each day with Sugar Cream being the most popular.
- According to state statute, honeybees are considered livestock! Indiana produced 477,000 pounds of honey in 2023, adding as much as \$2,070,000 to our state economy.
- There are over 200 varieties of raspberries with an average raspberry containing 100 seeds. Unlike other fruit, raspberries won't ripen after they have been picked. So, patience is key!