



Kiss Pies Just in time for the Holidays!!

1 refrigerated pie crust, thawed
14 Hershey Kisses of choice, I used Mint Truffle today
1 egg white whisked with
1 Tbsp water Powdered sugar for dusting

Preheat oven to 350 degrees F. Roll out pie dough onto a lightly floured counter top. Place 10 kisses around the edges of pie dough, about 2 1/2 inches apart (as in the photo above). Take a knife and cut a 2 1/2-3 inch circle around kiss. Fold half of pie dough around top of dough and pinch edge around top of kiss. Now, fold up both sides of remaining dough up to the tip of the kiss pinching edge. Now press together edges and form criss cross as shown in photo, step 3. *
*Continue cutting dough around kisses until all dough is used up. 2. Brush all little pies with an egg white wash then sprinkle with granulated sugar. Bake for 20-28 minutes or until little pies are golden. Remove and let cool for 5 minutes before transferring to cooling rack. Dust each with powdered sugar and serve. about 14 little pies.

[Petrova Grier Tillery](#) shared [Nancy Rivard's photo](#).