



# Raspberry-Lemon Hand Pie Ice Cream Sandwiches

## INGREDIENTS

1 (1½-quart) container It's Your Churn premium vanilla bean ice cream  
1 lemon, zested  
2 (15-oz. each) pkgs. Hy-Vee ready-to-bake 9-inch pie crusts (4 crusts total)  
14 tbsp Hy-Vee raspberry pie filling or topping, divided  
1 Hy-Vee large egg, beaten  
freeze-dried raspberries, finely crushed for garnish  
lemon zest, for garnish

## PREPARATION

- 1** Preheat oven to 350°. Spray a large rimmed baking pan with nonstick spray; set aside. Soften ice cream at room temperature for 20 to 30 minutes. Spread softened ice cream evenly in a 15x10x1-inch baking pan; sprinkle with lemon zest; freeze 2 hours.
- 2** Unfold crusts and cut into 28 (2¾-inch each) squares. Spoon 1 tablespoon pie filling or topping onto 14 dough squares. Place remaining squares on top; crimp edges with a fork to seal. Brush tops with beaten egg and sprinkle each hand pie with 1 tablespoon coarse white sugar. Place on prepared baking sheet and bake 15 to 17 minutes or until golden brown. Transfer pies to a wire rack to cool completely.
- 3** Just before serving, cut ice cream into 7 (2½-inch each) squares. Sandwich 1 ice cream square between 2 pies. Garnish with crushed freeze-dried raspberries and additional lemon zest, if desired.

## NUTRITION FACTS

Calories: 800  
Total Fat: 39g  
Saturated Fat: 19g  
Trans Fat: 0g  
Cholesterol: 85mg

Sodium: 760mg  
Carbohydrates: 99g  
Fiber: 1g  
Sugar: 32g  
Protein: 3g