

BLUEBERRY CRUMBLE POCKETS

Dough:

- $\frac{3}{4}$ cup butter, softened
- $\frac{1}{4}$ cup confectioners' sugar
- $\frac{1}{4}$ teaspoon salt
- 2 large egg yolks
- 1 teaspoon vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour

Filling:

- 1 cup blueberry jam
- 1 cup blueberries
- large egg whites, lightly beaten

Crumble Topping:

- 3 tablespoons all-purpose flour
- 3 tablespoons brown sugar
- 2 $\frac{1}{2}$ tablespoons butter, melted
- $\frac{1}{8}$ teaspoon salt
- 2 tablespoons ground pecans

Make the crust dough: Cream the butter, sugar and salt until light and fluffy. Mix in the egg yolks and vanilla. Gradually add the flour. Form the dough into two flattened disks, wrap it in plastic wrap, and refrigerate for 1 hour. Preheat the oven to 325 °F. Butter 2 cookie sheets.

Once the dough is chilled, roll one disk on a floured work surface to $\frac{1}{4}$ inch thick. Cut the dough into 3-inch circles with a ravioli cutter or cookie cutter. Place half of the circles on the cookie sheets $1\frac{1}{2}$ inches apart. Repeat with second disk.

Fill the cookies: 1 cup blueberry jam, 1 cup blueberries, 2 large egg whites, (lightly beaten) Put 1 teaspoon blueberry jam and a few blueberries in the center of each circle on the cookie sheets. Top with the remaining circles. Press the top and bottom edges of the cookies together with your fingers or the tines of a fork. Brush the tops with the egg whites.

Make the crumble topping: Mix the flour, brown sugar, butter, salt, and pecans until blended. Press onto the tops of the cookies. Bake for 12-15 minutes, until the edges are golden. Let cool for 5 minutes. Transfer to a rack to cool completely.