





## Chocolate Filled Leaves

1 egg

1 teaspoon of water

Prepared pie crust

Mini chocolate chips

Raw sugar

Flour for work surface

Parchment Paper

Heat oven to 375°. Whisk one egg with a teaspoon of water and set it aside. On a floured surface, roll out a prepared pie crust so it's about 1/8-inch thick. Use a large leaf-shaped cookie cutter and make as many dough leaf cookies as possible. For half of the leaf cookies, spread about 4 teaspoons of mini chocolate chips in the middle on top, leaving a 1/2-inch margin at the edge. Brush egg wash onto the edges and put a second leaf on top the filled ones, and press the edges to seal completely. Brush the top with egg wash and sprinkle generously with raw sugar. Bake the leaves on a parchment-covered cookie sheet until their edges are just beginning to brown, about 12 minutes. Let them rest on the sheet a few minutes before moving them to a cooling rack.

