Strawberry Mug Pie

Description

And it may not even really be a pie, but what the heck else should I call it? Strawberries in a mug with crust? Um, no. Come onnnnnn people. Don't get picky with me today… I'm just showing you how to make a dessert in minutes and eat it with a spoon. Mug pie is where it's AT. Syrupy, juicy strawberries underneath some serious puff pastry crust. UGH… I just love puff pastry. I think on my bucket list I shall add "eat an entire plain puff pastry sheet" and see where it takes me.

Summary

Yield: 4
Prep Time: 45 minutes
Category: Desserts
Cuisine: American

Ingredients

- 2 lb strawberries hulled and quartered
- 2 tbsp sugar
- 1 tbsp all purpose flour
- 1 thawed puff pastry sheet cut into 4 circles
- 1 egg beaten

Instructions

Preheat oven to 400 degrees F.

In a baking dish, combine strawberries, sugar, flour, salt and mix to combine.

Either divide the mixture into 4 mugs or ramekins, or keep it in the baking dish.

Place cut puff pastry either over top of the mug or ramekin, or on a baking sheet, and brush with beaten egg.

Place the mugs on a baking sheet and place in the oven (or just place the baking dish and sheet with pastry in the oven).

Bake for 25-30 minutes, checking once in between to stir strawberries and see how the pastry is coming along.

When pastry is golden and puffed, remove and let cool to the touch (about 5 minutes) then serve (or spoon the strawberries into the mug and top with pastry).