**Chocolate Raspberry Empanadas**

2 batches pie crust, each divided in half (4 pieces in all)

1 cup chocolate chips

1 cup frozen raspberries

2 tbsp. sugar

Egg wash

Preheat oven to 400\*F.

Roll pie crust into 4 circles; chill.

Toss raspberries with 2 tbsp. sugar; do not let them thaw.

Place ¼ cup chocolate chips on one half of each pie crust circle. Place ¼ cup raspberries on top of chocolate chips.

Fold crust over fillings and crimp around the edges. Poke a few holes in the top of the crust and brush gently with egg wash.

Bake at 400\* for 15-20 minutes, until crust is golden brown and baked underneath.