

Thanksgiving Mini Pies
Alex
Foods I and II

PIE CRUST

Ingredients

4 c. flour
1 and 1/3 cup shortening
2 t. Salt
10 -14 T COLD water



Directions

DAY 1

1. Mix flour and salt together in a large bowl.
2. CUT IN shortening into flour and salt using a pastry blender. (What does cut in mean?)
3. Cut in the shortening until the pieces are the size of small peas.
4. Sprinkle 1 TABLESPOON at a time of cold water over the mixture and begin mixing with a fork.
5. Continue to do this...it will take you some time. DO NOT add too much water, or your crust will become a slimy dough.
6. If you add too much flour----the pie crust will be very bitter!
7. Form the dough with your hands...make sure to wash your hands and underneath your fingernails!
8. Divide the dough ball in half (one part is for the bottom of the pie, the other is for the top of your pie)
9. Roll out your dough, cover and label, and store in the fridge.

Day 2

1. Using your hands (WASH THEM), spread the dough into each cupcake/muffin mold. You do not need to spray the muffin tin.
2. Add your filling
3. Using LATTICE style, or completely cover each mini pie with your dough.
4. If you choose to cover each mini pie, please make sure to gently prick the top of the crust...will take about 40 min.
5. No top = 25 minutes at 400 degrees F.

Please circle the desired pie filling(s):

Apple

Apricot/Peach

Blueberry

Cherry

Pumpkin

