

de Stolfe
Journal
Candid

PI DAY 2016 | SPECIAL

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A large, golden-brown pie is shown in a metal tray. The pie has a large cutout in the center that is shaped like the letters 'PI'. The pie is filled with a dark filling, possibly chocolate or fruit, and the crust is flaky and well-baked. The lighting is warm, highlighting the texture of the crust.

Easy Mini Apple Pi Pies

Pie Crust

5 cups pastry flour
1 lb lard (or Crisco)
1 can 7-Up

This is a big recipe for pie crust - you will have a lot leftover. Whatever you don't use you can put in the freezer for future pie.

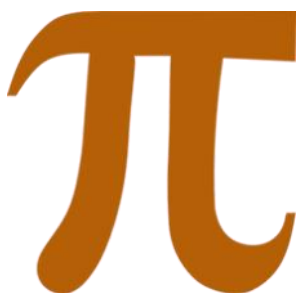
Apple Pie Filling

2 Granny Smith apples, peeled, cored, and diced
1/2 lemon
1 T butter
3 T brown sugar

- Preheat the oven to 425 degrees.
- Cut the lard into the flour. Add 7-Up and mix. Put in the fridge for at least an hour.
- Roll out pie crust and cut out the round bottom pie crusts. (You will need to find a round cutter that will be big enough to completely fill the bottom and sides of muffin pan well.)
- Grease muffins pans with cooking spray.
- Place pie crusts inside the muffin pan wells in the same way as you would with a regular pie.
- Pierce the bottom of every crust before putting in the oven. Bake for about 5-9 minutes or until edges are just golden. Let cool.
- Peel, core, and dice apples and put in a bowl. Mix in lemon juice. Melt butter in saucepan, then add brown sugar and stir until dissolved. Let cool slightly then add to the apples and mix.
- Fill mini pie crusts with filling. You can fill them so that they are slightly overfull.
- To make the pi symbol, roll out more of the crust and cut into thin strips.
- Use the strips to make a pi symbol, using 3 strips.
- Bake at 425 degrees for another 7-10 minutes or until the pi symbol becomes golden.
- Serve with ice cream! Enjoy.



www.instructables.com/id/Mini-Pi-Pies



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