

Mini Fruit Pies

Ingredients:

Pre-made pie pastry with pie filling or jam. Use powdered sugar glaze, icing or cinnamon and sugar for topping.

- Bake at 375°F for about 15 minutes.



Ham & Cheese

Ingredients:

Layer slices of ham and cheddar cheese in between pre-made pie pastry.

- Bake at 380°F for about 15 minutes.



Mini Pizza Pies

Ingredients:

Use pre-made pastry dough or pizza dough. Layer pizza sauce, pepperoni and mozzarella cheese.

- Bake at 400°F for about 15 minutes.



Mini Pie Mold

Recipes & Instructions



Crust

Prepare any pie crust recipe or use a refrigerated pre-made pie crust.



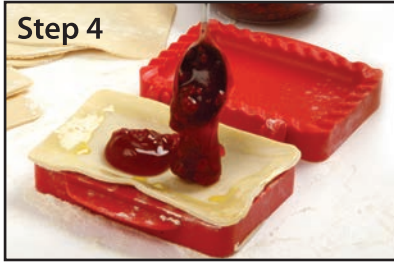
Brush edges with butter or egg wash.



Close pie mold and press to seal.



Roll crust on a floured board until very thin. Cut crusts into rectangles with the bottom of mold.



Spoon 2-3 teaspoons of filling in pie center. Do not over fill.



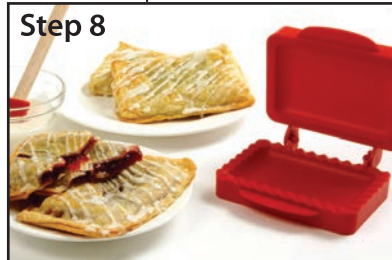
Place pies on cookie sheet, brush tops with butter or egg wash. Slit or poke holes in the top to allow steam to vent.



Center a pie crust rectangle on the bottom of an open mini pie mold.



Center top pie crust over pie filling.



Bake per pastry instructions. Let cool slightly. Add glaze or toppings.

Sweet and Savory Suggestions...

Crusts

- Pie crust
- Pizza dough
- Tortillas

Fillings*

- Diced fruit
- Canned pie filling
- Jams, jellies and preserves
- Apple or peach butter
- Toasted nuts (chopped)
- Chocolate and/or candy melting chips
- Mini marshmallows
- Precooked meats like beef, crab, cold cuts, hot dog bites, pepperoni or bacon.
- Spice things up by adding extracts or liqueurs to filling (don't make too watery).

Toppings

- Melted butter
- Powdered sugar
- Cinnamon and sugar
- Melted candy or chocolate
- Candy sprinkles.
- Edible food markers
- Dipping sauces like marinara, pizza sauce or salsa.

* Cooked fillings are recommended as mini pies bake quickly.