

Pie for Pi Day

We celebrated Pi Day with some pie (of course). The 5th grade made their own mini pies with whole wheat crust and berry apple filling. They had a really great time and spent their class time learning about Pi.

Crust:

- 1 1/3 cups of flour
- 1/2 tsp salt
- 1/2 a stick or 1/2 cup of vegetable shortening
- 3-6 tbsp ice cold water

Filling:

- 1 cup of berries
- 1 cup of thinly sliced and diced apples
- 1/2 (or less) of honey
- 2 tsp of cornstarch
- 2 tsp cinnamon

1. Break pie rust into little golf ball sized balls and flatten out. Lay the piecrust into cupcake tins.
2. Fill with the filling nearly to the top and fold the edges of the piecrust over toward the center of the pie.
3. Bake at 350 F° for 20-25 min. or until crusts are lightly brown.