

# Pie Crust Snacks

*Miss Ruth Shaaf*

## Ingredients

1 Pre-made pie crust dough (or homemade if you have a family recipe)

Flour for dusting and rolling dough

Butter softened to brush on dough

### Fillings Suggestions:

#### Savory:

- Tomato Sauce
- Grated Cheese (your favorite type)
- Parsley
- Basil
- Minced Onion
- Pepper
- Bits of pepperoni
- Bits of ham

#### Sweet:

- Brown sugar
- Drizzle a little honey
- Cupcake sprinkles
- Chocolate chips
- Thin slices of apple or other fruit
- Cinnamon
- Nutmeg
- Jelly

## Observations:

Is the cheese still separate bits, or has it melted together?

Have the toppings mixed together, or are they still layered the way you placed them?

Is the brown sugar still crumbly, or has it melted?

Did the sprinkles change shape or stay the way they were?

What about the chocolate chips?

## Preparation

Roll dough out thinly, about 1/8 inch. If you're rolling the dough by yourself, put down a dusting of flour on the board/counter and the rolling pin to keep the dough from sticking. You can also put waxed paper down on the board/counter first before the flour to really make sure it doesn't stick.

Spread a thin layer of butter or shortening on top of the dough (it helps if the butter or shortening is warm enough to be soft)

Cut the dough into two halves.

On one strip sprinkle your choice of savory ingredients

On the other sprinkle your choice of sweet ingredients

Then roll up each of the strips separately to make long thin logs

Refrigerate for about an hour to stiffen up the dough.

When chilled, slice the rolls into 1/2-inch slices that will look like little pinwheels.

Place them 1-inch apart on a cookie sheet and cook in a 425-degree oven for about 10 minutes. If the centers of the pinwheels are still mushy, put them back in the oven for another couple of minutes until they look cooked through.

Did the apple slices stay crispy or get soft?

Check out how the heat has changed each of the ingredients, especially the pie crust.

Do you remember how it was doughy and soft, nice and smooth when you rolled everything and then put it in the oven?

How does it look now? Can you guess why?