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6 Mini Pie Maker
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Recipe Book

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Tips for Baking

It is preferable to use pie dough for the bottom of the pie and puff pastry dough for the top if you want your pie to come out perfectly cooked with a crispy crust.

Try not to overfill your pies, or they will not seal correctly and the filling will leak out during cooking.

Egg washing around edges of the crust will help the top and bottom stay together.

Keep dough cool as you work with it.

Mini Pie Filling Suggestions

With the methods used in this recipe book you can create your own exciting pie creations. Here are a few suggestion of possible fillings you could use in your pie recipes.

Blueberry Jam

Raspberry Preserves

Chocolate Syrup

Caramel Syrup

Strawberries in Syrup

Pumpkin Filling

Apple Filling

Apple Cranberry Mini Pies

Makes: 12 pies

Ingredients

1 cup fresh or frozen cranberries
1/4 cup orange juice
1/2 cup granulated sugar 3 tablespoons cornstarch
1 cup finely chopped peeled cooking apple (1 medium)
1 box of pie crust
2 tablespoons coarse sugar
Vanilla ice cream or frozen yogurt, if desired

Method

In a heavy saucepan, heat cranberries, orange juice and granulated sugar until boiling.

Boil for 2 to 3 minutes or until cranberries begin to soften and break down. Remove from heat and stir in the cornstarch with a whisk.

Return to heat, and boil for 2 to 3 minutes longer or until mixture is very thick. Remove from heat and add chopped apple. Stir until well combined.

Cut 12 rounds from the pie crusts, re-rolling and shaping the offcuts as necessary. Place 6 rounds into the pie maker's bottom molds. Spoon 1 heaping tablespoonful of the filling into the center of each pie bottom.

Cut small hole in the center of each of the pie crusts tops. Place the pie tops on top of each round with filling. Lightly brush the tops with milk and sprinkle with coarse sugar.

Close the pie maker and bake for 7-8 minutes or until golden brown. Serve warm or at room temperature with ice cream.

Mini Pumpkin Pies

Makes: about 3 dozen pies

Ingredients

2 eggs
1 can (15 oz.) solid pack pumpkin (pumpkin puree)
3/4 cup of granulated sugar
1 teaspoon of ground cinnamon
1/2 teaspoon of ground ginger
1/2 teaspoon of salt
1/4 teaspoon of ground cloves
2/3 cup of milk

Method

In large bowl, beat the eggs then stir in pumpkin, sugar, cinnamon, ginger, salt, cloves and milk.

Spoon about 1½ tablespoons mixture into each pre prepared pie crust already placed in the bottom molds of the pie maker.

Cut small hole in the center of each of the pie crusts tops. Place the pie tops on top of each round with filling. Lightly brush the tops with milk and sprinkle with coarse sugar.

Close machine to bake 7-8 minutes or until golden brown. Serve warm or at room temperature with ice cream.

Biscuits

Makes: 18 biscuits

Ingredients

2 & 1/4 cups pancake mix
1 cup of milk

For gluten free alternative biscuits

Makes: 12 Biscuits

Ingredients

2 cups of gluten free pancake mix
1 cup of shortening
1 cup of milk
3 eggs

Method

Mix all ingredients together until fully incorporated.

Spoon the mixture into the lightly greased pie molds (preferably with butter) of the pie maker.

Close the machine to cook for 8-9 minutes or until golden brown. Remove cooked biscuits with a silicone spatula.

Serve with ice-cream and any desired toppings.

Mini Quiches

Makes: 30 mini quiches

Ingredients

4 tablespoons of butter
1 large onion, minced
1 teaspoon of minced garlic
2½ - 3 cups of chopped broccoli (fresh is best)
1½ cups of mozzarella cheese (shredded)
4 eggs (beaten)
1½ cups of milk
Salt and Pepper to taste
1 tablespoon melted butter
Pie crust

Method

Over medium-low heat, melt 4 tablespoons of butter in a large saucepan. Add the broccoli, garlic and onions. Stir occasionally making sure the vegetables are cooking slowly until soft. Take off heat and set aside.

Combine eggs and milk. Season with salt and pepper, and stir in 1 tablespoon of melted butter. Set aside.

Using the pie dough cutter, cut out 6 bottoms at a time (larger circle).

If you choose to pre-cut all pieces of dough at once, dough may expand before cooking. Prevent this by keeping dough refrigerated until ready to use.

Place the pie bottoms into the bottom mold of the pie maker.

Spoon 1 tablespoon of the broccoli and onion mixture into each dough circle. Add a pinch of mozzarella cheese on top of the vegetables. Then put 2 tablespoon of the egg mixture on top of each quiche being careful not to overfill.

Close the pie maker tightly and cook for 13-15 minutes. Cooking times may vary slightly depending on dough thickness. Cook until center is set and the quiche is light golden brown.

Remove carefully with a silicone spatula and set to cool slightly before serving.