

# Basic Pastry Dough

2  $\frac{2}{3}$  cup Organic Unbleached All-Purpose Flour  
 $\frac{2}{3}$  cup of Sugar (omit if using dough for meat Pies etc.)  
2 Sticks very cold Unsalted Butter  
1 teaspoon Salt  
 $\frac{1}{2}$  cup Ice Water

In Food Processor use Metal Blade to process flour, butter and salt until mixture is like coarse meal, about 8 seconds or so.

Add ice water and pulse until dough begins to clump together. Do not let it form a ball.

Divide dough and any scraps into 3 equal parts and form into a ball then press into a flat disk don't overwork. Put into a plastic bag and refrigerate at least 1 hour.

Roll each disk of dough on a lightly floured surface to a circle about  $\frac{1}{8}$  inch thick and cut with 6 inch round cutter.

Press into place in prepared mini pie pans.

Makes 12 round circles or 2 regular Pie crusts or 1 Pie using one for the Top.

## Fillings for Mini Pies

Rolling the dough and cut into small round circles or squares (your choice - Get creative.)

### Filling # 1:

24 ounces Philadelphia Cream Cheese Softened (room temperature)

2 Cups Powdered Sugar

Beat Cream Cheese and Powdered Sugar together and add to pie wells

Strawberry or any other kind of Jam

Add on top of the Cream Cheese in each well

Cinnamon

Sprinkle with cinnamon in each well.

Preheat oven to 350°F and bake for 40 minutes or until crust is golden brown.

## Filling # 2:

24 ounces Philadelphia Cream Cheese Softened (room temperature)

2 Cups Powdered Sugar

Beat Cream Cheese and Powdered Sugar together and add to pie wells

3 Granny Smith Apples sliced into small squares or slices » (sprinkle with Lemon Juice to keep from getting brown.)

Add sliced Apples to each well

Brown Sugar

Add a tablespoon of brown Sugar over Apples in each well.

Cinnamon

(Sprinkle over apples in each well)

Raisins

Add some Raisins in each well

Preheat oven to 350°F and bake for 40 minutes or until crust is golden brown.

## Filling # 3:

24 ounces Philadelphia Cream Cheese Softened (room temperature)

2 Cups Powdered Sugar

Beat Cream Cheese and Powdered Sugar together and add to pie wells

Top that with any pie filling of your choice.

Preheat oven to 350°F and bake for 40 minutes or until crust is golden brown.

## Filling # 4:

24 ounces Philadelphia Cream Cheese Softened (room temperature)

2 Cups Powdered Sugar

Beat Cream Cheese and Powdered Sugar together and add to pie wells

Add Blueberries into each well

Brown Sugar

Add a tablespoon of brown Sugar over Blueberry in each well

Sprinkle each well with Cinnamon

Preheat oven to 350°F and bake for 40 minutes or until crust is golden brown.

You can pretty much add anything on top of the cream cheese like nuts or other things you might like. Just don't overfill the wells or it will run over.

**Enjoy!**