

LEFT-OVER CINNAMON PIE CRUST CRISPS

Jeannette Sill's

Roll out left over pie crust dough.
Spread with butter or milk.
Sprinkle with sugar and cinnamon.
Bake in 350 degree oven until browned (10-12 minutes).

Editor's note: When I was a kid, I eagerly awaited two things (besides the finished product) in Mom's kitchen; these crispy treats and cleaning out the saucepan when Mom made her fudge frosting. Actually, I still eagerly await these things, but Mom doesn't cook as much now.



Here is the Martha Stewart version:

The scraps of dough that get left behind when a pie heads for the oven can be turned into delectable little treats. Be imaginative: Cut your leftover dough into strips, and practice your lattice-weaving technique; braid, twist, or tie the dough in knots; scrunch it into a free-form fan. Sprinkle them all with cinnamon and sugar before you pop them in the oven. Or pinch the sides of a flat circle into a cup, and drop a dollop of jam into the center to make a miniature tart. Since these tiny pastries take only about 10 minutes to bake (remove them from the oven as soon as they turn golden brown), you can be nibbling on them while your pie's still half-baked.



Special Bridal Shower Edition
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