

Preserve Your Appreciation

Instead of an apple, offer the teacher a tasty mini Pie-in-a-Jar.

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Giving the teacher an apple for their desk is so old school.

With a little creativity, you can make a compact treat he or she will enjoy: Pie-in-a-Jar. This dessert-under-glass is portable for presenting as a gift. Be sure to include a plastic spoon, in case the teacher wants to indulge while the students are at recess. The mini pie also makes a tasty, easy-to-pack lunchbox treat. (Note: Don't use this treat for young kids. In fact, many schools do not allow glass containers or bottles on campus, so make sure to find out in advance.)

It's good to tell teachers how much we appreciate everything they do for our children. As a token of thanks, apples are great, but Pie-in-a-Jar is even better!

Picnic Fun

As the weather turns crisp, it doesn't mean you can't enjoy a fall picnic outdoors. Pack up your jackets, your favorite picnic fare and some Pie-in-a-Jar for dessert. This perfect combination will inspire you to extend picnic weather for as long as you can!

Make it Now—Enjoy it Later

One of the best things about Pie-in-a-Jar is that it can be frozen and baked when you are ready to do so. Plus, it's a great way to use up all those apples or ones that needed the bruises cut out. Simply add the lid and close tightly.

When you are ready to bake it, remove from the freezer and also remove the lid from the jar. Bring jar to room temperature. Place the jar(s) on a cookie sheet in a cold oven. Set the oven to 375°F and allow the jar to warm up as the oven warms up. Bake 50-60 minutes or until the tops are golden brown.



Pie-in-a-Jar

Makes 4 servings
Prep time: 20 minutes
Bake time: 50 minutes
Cool time: 50 minutes

- 4 (8-ounce) wide-mouth canning jars
- 1 box 2-crust refrigerated piecrust (or your favorite double piecrust recipe), divided into four equal-sized pieces (reserve a portion for heart-shaped cutouts, if desired.)
- 1 (21-ounce) can pie filling, apple or flavor of your choice, divided
- 4 teaspoons flour, divided
- 1 egg, beaten
- 1 teaspoon sugar

- 1 Preheat oven to 400°F.
- 2 Divide the piecrust dough into four equal parts. Line the insides of each jar with piecrust dough. Press crust into the bottom of each jar and up the sides until there is ½ inch of crust overhanging.
- 3 Fill each jar ¾ full with pie filling.
- 4 Top pie filling with 1 teaspoon flour per jar. Stir until flour is incorporated into the pie filling.
- 5 Fold the remaining piecrust into the center of the jar, covering the pie filling.
- 6 Cut out heart shapes to decorate top, if desired. Brush top crust with beaten egg and sprinkle each pie with ¼ teaspoon sugar.
- 7 Bake for 50 minutes or until tops are golden and filling is bubbly.

Bio: TidyMom Cheryl Sousan chronicles her homemaking on her blog with recipes, tutorials, crafting and photography. With a teenager at home and a 20-something making her way into adulthood, this St. Louis mom juggles life and family, all while her obsession with tidiness cleans up the trail blazed behind her. Visit tidymom.net.