

JAM JAR PIES

Who doesn't love a pie? Sweet or savory, when buttery crust is combined with delicious filling, something magical happens. Our twist – Jam Jar Pies. They're portable, freezeable, personal, and most of all delicious!

CLASSIC APPLE PIE RECIPE, JAM JAR STYLE

Jam jars are normally used in canning, so they are made to be heat-resistant. 4 ounce jars make for the perfect dessert size, but use 8oz if you like a lumberjack sized dessert. Also, important tip: Use jars with straight sides – the ones that get smaller at the top are not suitable. Wash the jars and lids and set aside.

CRUST

I like home made piecrust because as easy as store-bought crust is, the taste just doesn't compare. If you have a food processor, it goes really quickly. It's worth the effort, trust me!

2-1/2 cups all-purpose flour
1 tsp. sugar
1/2 tsp. salt
2 sticks (1 cup) butter – cold, and cut into 16 chunks
1/3 to 1/2 cup cold water

Place flour, sugar and salt in a food processor with blade attachment. Add butter, and pulse until the ingredients are combined. Mixture will look (as they always say) like crumbly cornmeal with pea-sized bits of butter. Next, with food processor running, slowly add cold water (I like using a pyrex liquid measuring cup – measure and pour from the same vessel!). Dough will quickly begin to hold together and form a crumbly ball. Don't add too much water – better to add too little water than too much. Mix just for a few seconds.

Release the dough onto a board dusted with flour, and knead for just a few turns until all the crumbs are incorporated into a deliciously doughy ball.

Take about 1/3 of the dough mixture and roll out flat. This crust will be the pie tops. Using the jam jar ring, cut out top crusts. Cut slits for venting.

The remaining two-thirds of the dough will become the 'bottom' crusts. For each jar, roll a small ball of crust (about 1-1/2" diameter), pop it into the jar, and flatten. A champagne cork makes for a handy helper.

A thick crust will overwhelm the filling, so err on the side of thin. Roll some more dough into a cane, and press along the sides of the jar. Continue with remaining jars. Set aside.

THE FILLING

5 cups Granny Smith apples
1/2 cup sugar
3 Tbs. flour
1/4 tsp. cinnamon
1/4 tsp. nutmeg

Peel and cut five cups of Granny Smith apples. Since these are container pies, cut the fruit smaller than for a full-sized pie, about 3/4" pieces. Place into a large bowl, add sugar, flour, cinnamon and nutmeg and mix together.

Spoon filling into crust-prepared jars, leaving 1/2" from the rim, and top with a small pat of butter. Place the top crust over the filling and crimp together inside the jar.

Place jars on a baking sheet and pop into the oven at 350° for 35 to 45 minutes, until the filling bubbles and the crusts are golden brown.

The number of pies you end up with depends on if you use 4 or 8 ounce jars. This recipe yields anywhere from four to eight servings. Enjoy!



To save your pies, cover with the lid, and store in your freezer for up to 2 months. Whenever you need to, take off the lid, pop in the oven and you've got dessert! If you're worried about putting frozen jars into a hot oven, you can put the jars into the oven as it pre-heats, and you don't have to worry about breakage (add 5 to 10 minutes to baking time if you're using frozen pie jars).

You can also make 8 ounce jar pot pies – yum-a-licious! Once cooked, they're perfect for picnics, fun for kids, great as a housewarming gifts or get-well presents.

THE
TAMARA
twist

A large, faint watermark in the background of the page. It features the text 'THE TAMARA twist' in a mix of bold, block letters and a cursive script. The text is overlaid on a decorative background of stylized orange and yellow roses and leaves.