



For more information, photos, and other great ideas from Sara Wells and blog partner Kate Jones, visit [ourbestbites.com](http://ourbestbites.com).

Whether for gifts, parties, or just to personally enjoy, these adorable pies from our friends at [ourbestbites.com](http://ourbestbites.com) are **sweet** as can be.

*For this project, you'll need:*

**Half-pint jars**—the short, squatty ones with sides that go straight up and down from top to bottom

**Pie crust dough**—homemade or pre-packaged (Note: Two 9-inch pie crusts will make approximately 4 pies.)

**Pie fillings**—Use your favorite homemade recipe, or buy a canned version. We used Apple Pie Filling (see recipe, below right).

**Holiday trimmings**—such as small, decorative cookie cutters, ribbons, and fabric



**Step 1: Make Tops and Line the Jars**  
Roll out a 1/4-inch-thick piece of dough into an 8x8-inch square. Use the metal ring from the top of your jar as a cookie cutter and cut out 4 circles of dough. Set aside. Use the rest of the dough to line the jars. Break the dough into small pieces, and press them along the inside of the jar, making sure the dough is pressed all the way up to the top of the jar.

**Step 2: Fill the Pies**  
Fill each jar with approximately 1/2 cup of desired pie filling.

**Step 3: Top the Pie**  
Use a knife—or a tiny cookie cutter for a decorative look—to make slits in the dough circles, allowing steam to escape. When your topper is ready, slip it onto the top of the pie. Gently press down so the edges of the circle are completely inside the jar, using your fingers or a fork to join topper with the dough lining the sides. If desired, brush the top with a little melted butter and a sprinkle of sugar. An alternate idea: Skip the dough topper, and try a crumb topping (see box).



**Step 4: Freeze or Bake**  
Once pies are prepared to this point, they can be frozen and kept for 2 to 3 months. Place metal tops on pies, screw the rings on securely, and store in freezer. To bake from frozen: Remove pie from freezer, and place on a baking sheet. Remove both the metal ring and top. Place pie in oven, and then turn heat on to 375°. Bake for 50 to 60 minutes or until tops are golden brown. To bake fresh: Preheat oven to 375°. Leave metal tops and rings off pies. Place open jars on a baking sheet, and bake for 45 to 55 minutes or until tops are golden brown.



**Crumb Topping (for 4 to 6 pies)**

- 1/4 cup brown sugar
- 1/4 cup flour
- 3/4 teaspoon cinnamon
- 2 tablespoons quick-cooking oats
- 3 tablespoons cold butter

1. In a small bowl, combine sugar, flour, and cinnamon. Cut in the butter with a pastry blender or by breaking it up with your fingers. Add oats; stir to combine.

**Apple Pie Filling**  
In a medium bowl, combine 2 cups peeled and diced tart green apples, 1 tablespoon fresh lemon juice, 2 tablespoons sugar, 2 tablespoons flour, and 1/4 teaspoon ground cinnamon. Divide mixture among 4 mini pies. Cut 1 tablespoon butter into small pieces, and use to dot tops of mini pies.