

LITTLE FILLED PIES

Crust:

3-1/4 to 3-3/4 c. flour
1 pkg. yeast
2 T. sugar
1 t. salt
1 c. water
1/2 c. butter

Cheese filling (for 15 pies):

1 egg
1/2 c. ricotta cheese
2 T. parmesan cheese
2 t. parsley
1 c. grated mozzarella

Sausage cheese filling (for 15 pies):

1/2 lb. sausage, browned and drained
3/4 c. grated swiss cheese
2 t. mustard
1 T. horseradish

Combine 2 cups flour, yeast sugar and salt. Heat water and butter to 120 to 130 degrees. Add and blend at low speed until moistened. Beat 3 minutes at medium speed. By hand, gradually stir in enough flour to make a soft dough. Knead 3 to 5 minutes. Divide into 6 parts and place each in sandwich bag. Flatten to a disk shape and let rest for 5 minutes. May be refrigerated or frozen for convenience. Bring to room temperature before using. For immediate use, let rise 15 minutes before dividing and shaping.

Divide each disk to 5 pieces and pat each piece into a 4-inch circle. Place circle on greased cookie sheet. Spoon 1 T. filling on circle. Fold in half and seal with a fork. Brush tops with beaten egg. Bake at 400 degrees for 12 to 15 minutes. Remove and serve warm. May also use brie cheese with chopped almonds as a filling.

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Date Entered: June 6, 1991