

How to make a frozen piecrust look (and taste) homemade

from yvon prehn

Ingredients:

- 2 piecrust frozen pie-crusts, deep dish works best
- Milk or half and half
- Bit of sugar
- Bit of cinnamon

Procedure:

1. Thaw the pie crusts.
2. Place pie filling into one crust. Fruit pies, such as apple work best.
3. Put in a generous amount of the filling so it mounds up in the center.
4. Carefully turn the second pie-crust on top of the filling.
5. Pat it down lightly—it will look kind of messy, but that is OK.
6. Pinch the edges together as you would homemade crust, or pat around the crust with a fork to make a sealed edge.
7. Cut some slits into the top.
8. Brush on milk or half and half.
9. Sprinkle on sugar and cinnamon.
10. Bake as pie recipe requires or until golden brown.



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