



9" BAKERY EXPRESS NONSTICK PIE MAKER

INSTRUCTIONS FOR PROPER USE AND CARE

CUSTOMER SERVICE

Call toll-free 1-888-321-5023 between the hours of
8:30 AM AND 5 PM EASTERN STANDARD TIME

Figli, LLC 20 Norris Street Buffalo, NY 14207

Made in China

Models #213, 214, 216, 219

IMPORTANT!

Please keep these instructions and your original box packaging.

TABLE OF CONTENTS

Important Safeguards	2
Features	3
How to Operate	
Before First Use	4
How to Use to Make Pies	4
How to Use to Make Cakes and Other Batter	5
Hints and Tips	6-7
Cleaning	8
Troubleshooting	8
Recipes	
Butter Pie Crust	9
Traditional Pie Crust	10
Gluten-Free Pie Crust	11
Shortbread Pie Crust	12
Apple Pie	13
Banana Cream Pie	14
Brownie Pie	15
Cherry Pie	16
Chocolate Pie	17
Chocolate Chip Pie	18
Chicken Pot Pie	19
Cornbread	20
Frittata	21
Lemon Cream Pie	22
Peanut Butter Pie	23
Pumpkin Pie	24
Quiche	25
Strawberry	26

STRAWBERRY PIE

Prep Time: 20 minutes

Cool Time: 15 minutes

INGREDIENTS

1 pie crust, cooked and cooled

Filling:

3/4 cup sugar

2 tbs cornstarch

1 cup water

1 package (3 ounces) strawberry gelatin

4 cups sliced fresh strawberries

Whipped cream, optional

METHOD

1. Set cooked pie crust aside and let cool.
2. In a small saucepan, add and stir the sugar, cornstarch and water until smooth. Bring to a boil. Cook until thickened, about 2 minutes. Remove from the heat. Add in gelatin and stir until dissolved.
3. Refrigerate until slightly cooled, 15-20 minutes.
4. Arrange the sliced strawberries in the crust. Pour the gelatin mixture over the berries. Refrigerate until set.
5. If desired, serve with whipped cream.

QUICHE

Prep Time: 20 minutes

Cooking Time: 30-35 minutes

INGREDIENTS

- 1 pie crust dough for bottom, dough prepared and cut
- 4 large eggs
- 3/4 cup half-and-half, light cream or milk
- 1/4 cup sliced green onions, if desired
- 1/4 tsp salt
- 1/8 teaspoon black pepper
- 3/4 cup chopped cooked ham, chicken or crabmeat
- 1 1/2 cups shredded Swiss, cheddar, Monterey Jack or Colby Cheese
- 1 tbs all-purpose flour

METHOD

1. In a medium bowl, whisk together eggs, half and half, green onions, salt, and pepper. Stir in ham or other meat.
2. In a small bowl toss together the cheese and flour. Add to the egg mixture. Mix well.
3. Prepare pastry and roll out for a single crust pie.
4. Follow directions on how to operate, and bake on pages 4 and 5. Place dough in the unit, trim and crimp edges as desired.
5. Pour the egg mixture into the dough. Plug in the unit. Press the ON/Off Switch. Set timer for 30 minutes or until a knife inserted in the center comes out clean (160°F at center). Let stand 10 minutes before serving.

When using this electrical appliance, safety precautions must always be observed, including the following:

- **READ ALL OF THE INSTRUCTIONS BEFORE USE.**
- Do not use outdoors or on a wet surface.
- Do not touch hot surface.
- Do not allow children near appliance. Close supervision is necessary when used near children.
- Place the Pie Maker securely in the center of the counter or work space.
- Use only as described in this manual.
- Do not use with damaged cord or plug. If the appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to the manufacturer for proper service, replacement or repair.
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord, pull cord around sharp edges or corners, let cord hang over edge of counter, operate appliance over cord. Keep cord away from heated surface.
- Do not place near hot gas or electric burner.
- To protect against risk of electrical shock, do not put the unit in water or any other liquid.
- Always unplug when not in use and before cleaning.
- Do not use an extension cord with this unit.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord. Do not handle plug or appliance with wet hands.
- Always unplug the unit before attempting to move it. Extreme caution must be used when moving appliances containing hot liquids.
- This unit is recommended for household, indoor use only.
- This unit has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fully fit in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

FEATURES



PUMPKIN PIE

Prep Time: 5 minutes

Cooking Time: 25 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut

Filling:

- 6 tbs sugar
- $\frac{3}{4}$ teaspoons pumpkin pie spice
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ can (15 oz) pumpkin (not pumpkin pie mix)
- $\frac{1}{2}$ cup + 2 tbs half and half or evaporated milk
- 1 egg

METHOD

1. Follow directions on how to operate, and bake on pages 4 and 5.
2. In large bowl, add and beat all the filling ingredients with a wire whisk until well blended.
3. Place precut pie crust onto the pie baker. Pour filling into pie crust. Close the lid. Press the ON/OFF Switch to turn on.
4. Set a timer for 25 minutes. Bake until a knife inserted in center comes out clean. Press the ON/OFF Switch to turn off. Unplug. Cool. Remove from unit. Cool at least 2 hours. Serve or refrigerate until serving time. Store in refrigerator.

Leftover pumpkin pie can be stored in the refrigerator for up to four days.

PEANUT BUTTER PIE

Prep Time: 5 minutes

Cooking Time: 30-35 minutes

INGREDIENTS

1 cooked pie crust for bottom

Filling:

2 cups heavy whipping cream

6 oz cream cheese, softened

½ cup smooth peanut butter

¼ cup sugar

6 packages (1.5 oz each) Peanut Butter Cups candy,
chopped (about 1 ½ cups)

½ cup + 1 tablespoon hot fudge

METHOD

1. Set cooked pie crust aside and let cool.
2. In large chilled bowl, beat whipping cream with electric mixer on high speed just until soft peaks form. Reserve 1 cup of the whipped cream for topping; refrigerate.
3. In large bowl, beat cream cheese, peanut butter and sugar with electric mixer on medium speed until smooth. Gently fold in remaining whipped cream into cream cheese mixture. Fold in 1 cup of the chopped peanut butter cups. Refrigerate until ready to assemble pie.
4. In small microwavable bowl, microwave ½ cup of the hot fudge uncovered on High 10 to 20 seconds or until spreadable. Carefully spread hot fudge onto bottom of cooled crust. Spread cream cheese mixture evenly onto fudge layer.
5. Spoon reserved 1 cup whipped cream on top of cream cheese mixture, spreading evenly. Sprinkle with remaining ½ cup chopped peanut butter cups.
6. In the same small microwavable bowl, microwave remaining 1 tablespoon hot fudge uncovered on High 5 to 10 seconds or until thin enough to drizzle. Drizzle on top of pie. Refrigerate 3 hours before serving.

BEFORE FIRST USE

1. Remove all packing materials and literature.
2. Wash the cooking surface by wiping with a sponge or cloth dampened with hot water. Rinse and dry thoroughly.
3. Wash the dough cutter and spatula in warm, soapy water. Rinse and dry.

NOTE: Do not use abrasive cleaners or scouring pads. Do not immerse the pie maker in water.

4. Wipe the cooking plate with cooking oil on a paper towel. Remove the excess using a clean paper towel. Wipe the outer housing with a clean damp cloth. NEVER immerse the housing in water or any other liquid.

HOW TO USE THE PIE MAKER TO MAKE PIES

1. No pre-heating is necessary when making pies (it is recommended when making cakes and muffins though).

NOTE: Pie Dough- Make your own or use store bought. If using store brought dough, it is usually found in the refrigerated section with breads and cookies.

2. Lightly flour your work surface for the pie dough. Roll out the thawed pie dough and sprinkle generously with flour to help prevent sticking to the cutters. (Homemade pie dough should be rolled out 1/8 inch thick).
3. Use the Dough Cutter (larger side) and press down firmly to cut the piece for the bottom. If you want tops for your pies, use the smaller side cutter for the top.
4. Place the pre-cut dough for the bottom into the pie maker. Push firmly into place. Use caution if the pie maker is pre-heated as the cooking plates will be hot. Make sure you press the slits in the dough together once in the mold. Trim excess dough if needed. Go to step 7 if you are only cooking the crust.
5. Fill the bottom dough with your pre-cooked filling. (Use recipes in this book or create your own). We recommend 1 to 1 ½ cups of filling per mold. Do not overfill.

Note: We do not recommend using sauces, gravies, custard or other liquid ingredients in large amounts. This makes the pastry soggy and can overflow.

6. If you made a top crust, use the smaller circle of the dough cutter to cut the dough. Place on top of the pie. Press the edges into the design. Trim excess dough if needed.
7. Close the lid and lock the latch. Plug the power cord into a wall outlet. Press the ON/Off Switch. The red light will turn on.
8. The green ready light will turn on and off to keep a consistent temperature. This is normal.
9. Set a timer. Follow suggested baking time in your recipe.

Note: Different pies and fillings vary cooking times. Always check 2/3 way through as it will cook faster than oven. As a guide, pie crust could take 8-10 minutes to cook and filled pies can take about 20-35 minutes.

10. When the pie shows a nice golden crust, press the ON/OFF Switch to turn the unit off. Unplug the power cord from wall.
11. When cool, carefully remove the pie with a spatula. You can use 2 spatulas- one at either side for easy removal.

HOW TO USE TO MAKE CAKES/BATTER

1. Plug in the unit. Press the ON/Off Switch. The red power light will turn on. When the green ready light turns on the first time, the unit is ready. The green ready light will turn on and off to keep a consistent temperature. This is normal. You are now ready to start baking
2. Fill the bottom mold with 2/3's full of batter. Set a timer. Follow suggested baking time in your recipe.
3. Close the lid and lock the latch. Allow to cook per recipe- but check 2/3 way through as it will cook faster than oven. Carefully lift the lid. You will know when it is done when you put a toothpick in and it comes out clean. When finished, press the ON/OFF Switch to turn the unit off. Unplug.

- 5 4. Carefully remove from the unit with the spatula.

LEMON CREAM PIE

Prep Time: 5 minutes

INGREDIENTS

1 pie crust, cooked and cool

Filling:

- 1 cup sugar
- 1/4 cup cornstarch
- 3 tbs all-purpose flour
- 1/4 tsp salt
- 2 cups water
- 3 large egg yolks, beaten, room temperature
- 1 tbs butter
- 1/4 cup lemon juice
- 1 tsp grated lemon zest

Top:

- Fresh or thawed whipped cream
- Thin Lemon slices for decoration

METHOD

1. Set cooked pie crust aside and let cool.
2. In a medium saucepan, stir in sugar, cornstarch, flour and salt. Gradually add in water. Cook and stir over medium heat until thick and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat.
3. Gradually stir 1 cup of hot mixture into egg yolks; return all to saucepan. Bring to boil. Cook and stir for 2 minutes. Remove from the heat. Stir in butter, lemon juice and zest until smooth.
4. Pour into the cooked pie crust.
5. Add whipped cream to decorate and lemon slices on top.

FRITTATA (TOMATO, BACON & SWISS)

Prep Time: 10 minutes

Cooking Time: 25 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut

Filling:

- 8 slices cooked, crisp bacon, chopped
- 2 ½ packed cups fresh spinach, roughly chopped
- 6 large eggs
- ¼ cup half and half
- ½ tsp onion powder
- ¼ tsp garlic powder
- Salt and black pepper, to taste
- ½ cup grape tomatoes, halved
- 2/3 cup (2.8 oz) shredded swiss cheese

METHOD

1. Place bacon in a 12-inch non-stick skillet and cook over medium-high heat, tossing frequently, until browned and crisp, about 6 - 10 minutes.
2. Transfer bacon to a plate lined with several layers of paper towels to drain. Leave about 1 Tbsp of the bacon fat in the skillet. Drain and reserve or discard the excess.
3. Return the skillet to medium-high heat. Add in spinach and saute briefly until it has wilted, about 15 - 30 seconds. Transfer spinach to plate with bacon.
4. In a large mixing bowl whisk together eggs, half and half, onion powder, garlic powder until well combined. Season with salt and pepper to taste.
5. Add cooked bacon, tomatoes, spinach and swiss. Toss mixture to distribute ingredients.
6. Follow directions on how to operate, and bake on pages 4 and 5. Plug into an outlet.
7. Pour mixture into the unit. Press the ON/Off Switch.
8. Bake until just set, about 25 minutes. Press the ON/Off Switch. Unplug. Cut into wedges and serve warm.

- The Pie Maker has a non-stick surface for even baking and easy clean-up. A small amount of oil can be added to the unit for additional flavor, if desired. Cooking spray is not recommended as it may harm the non-stick surface.
- Pies can be reheated in the microwave. Place a slice of pie on a paper towel. Microwave for a few seconds only. Times will vary if pie has been at room temperature or if they are cold.
- Pies can be baked ahead of time. Prepare according to recipe. Cool on a rack for 10 minutes. Place in the plastic bag or container and seal tightly.
- You can use crescent dough for the top of the pie crust.
- Puff pastry can be used on the top of pie instead of pie crust if desired.
- Make your own pie dough or purchase Roll Out Pie Crust Dough at your local grocery store.
- Uncooked meat, fish and poultry fillings must be precooked before adding to the pie maker.
- All pieces for fillings should be cut uniformly to ensure even cooking.
- The pie maker does not need to be pre-heated. Be extra careful working with and around pie maker when pre-heating to avoid burns.
- Great pie starts with a great crust. Keep ingredients, bowls and utensils cold when making crust.
- Pie crusts are generally made with butter, shortening or lard. While lard and shortening bake a tender, flaky crust, the flavor could be lacking. Pie crust recipes made with butter, provide tender layers along with a fabulous buttery flavor.
- Butter should be kept refrigerated until using; solid vegetable shortening can be stored in the freezer and will not freezing hard as a rock. Dice your butter or shortening and then refrigerate them until right before making your crust.
- Add ice cubes to your water to keep it cold.
- Refrigerate the dough after every step.

- A suggestion when rolling out the dough, use two sheets of wax paper and roll the crust between them. This prevents sticking and uses less extra flour. Less flour equals a more flaky crust.
- A gentle hand is needed, when mixing pie dough, to create flaky layers. Overmixing or handling the dough too much will create a tough crust. You can use a fork for the whole process: Toss (don't press) cold butter and water into the flour until everything is just mixed and thoroughly coated.
- For double-crust pies, roll out the top crust and refrigerate it on a flat plate or parchment-lined sheet pan while you prepare the pie filling.
- For quiches, custard pies, and cream pies, it's a good idea to pre-bake the crust.
- If cooking only the crust, it is a good idea to weigh the crust down. You can use pie weights, rolled foil or even dried beans.
- Double crust pies should have vents. Cut slits in the top crust or use decorative cutters. This allows steam to escape.
- Bake your pies long enough - In order to thicken properly, fruit pies, need to be hot enough for the filling to boil.
- Custard pies can be tricky: An over-baked custard pie can crack, or pull away from the crust, and lose moisture. This pie would be done when a knife tip inserted an inch from the center comes out clean (the center firms up as the pie cools).
- Dusting your berries or fruit with cornstarch will help your pie end up thicker than if you use flour.
- Make sure your ratio of sugar to berries is right.
- Thaw frozen fruit and make sure to drain your fruit well.
- If your filling sits at all before adding it to the pie crust, it'll weep. Drain it first!
- Have a foil collar or aluminum pastry shield at the ready to prevent over-browning around the top edges of the pastry. You don't want to under bake the pie.
- Remove pies when cool. Use the provided spatula and another spatula to lift from both sides for easy removal.

CORNBREAD

Prep Time: 5 minutes

Cooking Time: 12 minutes

INGREDIENTS

1 cup yellow cornmeal
 1 cup all-purpose flour
 ¼ cup sugar
 4 tsp baking powder
 ½ tsp salt
 1 cup milk
 1 large egg
 ¼ cup cooking oil

METHOD

1. In a large bowl, stir together the cornmeal, flour, sugar, baking powder, and salt until combined.
2. In a separate bowl, whisk together the milk, egg, and oil.
3. Pour the bowl of wet ingredients into the bowl of dry ingredients and stir until everything is moist. Avoid over stirring. No worries if there are a few lumps.
4. Follow directions on how to operate, and bake on pages 4 and 5. Plug into an outlet.
5. Pour the batter into the unit. Press the ON/Off Switch. Bake for about 12 minutes, or until the top and edges are golden brown. Unplug. When cool, remove, cut and serve.

CLEANING

CHICKEN POT PIE

Prep Time: 25 minutes

Cooking Time: 15 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut

1 pie crust dough for top, dough prepared and cut

Filling:

1/4 cup butter or margarine

1/4 cup chopped onion

1/4 cup all-purpose flour

1/3 tsp salt

1/4 tsp pepper

1 1/3 cups chicken broth (from 32-oz carton)

1/3 cup milk

1 3/4 cups shredded cooked chicken or turkey

1 1/2 cups frozen mixed vegetables, thawed

METHOD

1. In 2-quart saucepan, melt butter over medium heat. Add onion and cook 2 minutes. Stir frequently, until tender. Stir in flour, salt and pepper until well blended. Gradually stir in broth and milk. Keep stirring until bubbly and thickened.
2. Stir in chicken and mixed vegetables. Remove from heat.
3. Prepare pie dough and roll out for a single crust pie.
4. Follow directions on how to operate, and bake on pages 4 and 5. Plug in the unit. Place dough in the unit, trim and crimp edges as desired.
5. Spoon in the chicken mixture. Top with second crust. Seal edge. Cut slits in several places in top crust for steam to vent.
6. Set timer for 15 minutes. Press the ON/Off Switch. Bake until the crust is a golden brown. Press the ON/Off Switch. Unplug and let it cool. Remove from unit when cool.

Do not wash the unit in the dishwasher. Always wash the unit and parts thoroughly after every use, or if it has not been used for an extended period of time.

1. Unplug and let the unit cool before cleaning.
2. Wash the cooking surface with warm soapy water using a sponge or soft cloth. Do not use abrasive cleaners or scouring pads.
3. Do not immerse the unit in water. Rinse and dry thoroughly..
4. Wipe the outer housing with a clean damp cloth. Do not submerge in water.
5. The dough cutter and spatula can be washed in warm soapy water. Rinse and dry.

TROUBLE SHOOTING

Dough falls apart when transfer it to the unit – This is likely happening from not enough moisture in the dough. If another few teaspoons of water doesn't do the trick, take stock of how you're attempting to get the dough into your pan. It might need a little more support on the way there. If you roll directly onto a counter-top, try rolling directly onto wax paper. With most doughs, the paper will grip it. Then invert the rolled dough over the pan, center it, and peel off the paper.

Dough cracks when I try to roll it – First, make sure you're not trying to roll the dough while it is still cold-hard or the dough will be brittle. Next, take care not to dust the dough with extra flour while you're shaping it into a ball, then a disk. Excess flour can easily cause a fault line where the dough will separate when you roll it. Or simply may not have added enough liquid to the pastry and now it's just plain crumbly. Finally, it's quite common for the dough to crack a little around the edges as you roll it. Don't worry too much about that. It starts to get out of hand, pinch the cracks back together and carry on.

Unit doesn't turn on or heat up – Press the ON/Off Switch on the handle to turn the unit on.

RECIPES

BUTTER PIE CRUST

Prep Time: 10 minutes + 1 hour
Cooking Time: 10 minutes

INGREDIENTS FOR 1 CRUST (DOUBLE TO MAKE 2)

1 ¼ cups all-purpose flour, sifted
½ tsp salt
½ cup cold butter, cubed
3 to 4 tbs ice water

METHOD

Note: When making pie crusts, it is recommended to have all ingredients and everything touching the dough to be **COLD**. It is even suggested to chill your bowl and any utensils used for mixing.

1. In a bowl, combine the flour and salt. Add in the butter until it is crumbly. Slowly add ice water, tossing with a fork until dough holds together when pressed.
2. Shape the dough into a flat circle for a single-crust pie. (For a double-crust pie, divide your doubled dough in half, with 1 piece slightly larger than the other; shape into 2 flat circles.) Wrap in plastic wrap and refrigerate 1 hour or even overnight.
3. Follow the instructions on pages 4 and 5. Roll the dough to an 1/8 inch thick circle on a lightly floured surface. Transfer to pie maker.
4. For baking the crust only, bake for 10 minutes. Otherwise bake according to pie recipe directions.

CHOCOLATE CHIP PIE

Prep Time: 10 minutes
Cooking Time: 30 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut
Filling:

2 large eggs
½ cup all-purpose flour
½ cup granulated sugar
½ cup packed brown sugar
¾ cup butter, softened
1 cup Semi-Sweet Chocolate Morsels
1 cup chopped nuts
1 cup whipped cream, or to taste

METHOD

1. Beat eggs in a large mixing bowl on high speed until foamy. Gradually add in flour, granulated sugar, and brown sugar until combined. Beat in butter until smooth. Stir in chocolate morsels and chopped nuts.
2. Follow directions on how to operate, and bake on pages 4 and 5. Plug in the unit.
3. Place pie dough as directed on the bottom. Spoon mixture into the dough. Set a timer for 30 minutes. Press the ON/Off Switch.
4. Bake until a knife inserted halfway between the edge and center comes out clean. Press the ON/Off Switch. Unplug. Cool on a wire rack. Serve warm with whipped cream or ice cream.

CHOCOLATE PIE

Prep Time: 5 minutes

Cooking Time: 30-35 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut

Filling:

- 1 ¼ cups granulated sugar
- 3 ½ tbs cocoa powder
- 2 large eggs
- ¼ cup unsalted butter, melted
- 5 oz can evaporated milk
- whipped cream, for serving

Decoration:

Whipped cream

Chocolate shaving or mini chocolate chips

METHOD

1. In a large bowl, whisk together the sugar and cocoa powder. Vigorously whisk in the eggs, butter, and evaporated milk until completely combined and smooth (batter will be thin.)
2. Follow directions on how to operate, and bake on pages 4 and 5. Plug in the unit.
3. Pour batter into the pie dough in the unit. Press the ON/Off Switch. Bake for about 30-35 minutes or until the filling sets and there is a thin crust on the top. (It might be slightly jiggly in the center, but that's okay - as it sits and cools, it will set up more.)
4. Press the ON/Off Switch. Unplug, let cool. Remove from unit.
5. Slice and serve with a little whipped cream and chocolate shavings!

TRADITIONAL PIE CRUST

Prep Time: 10

Cooking Time: 10 minutes

INGREDIENTS FOR 2 CRUSTS FOR TOP AND BOTTOM

- 2 cups all-purpose flour, sifted
- 1 tsp salt
- 2/3 cup plus 2 tbs shortening
- 4-6 tbs ice cold water

METHOD

1. In medium bowl, mix flour and salt. Cut in the shortening, using either a pastry blender (or pull 2 dinner knives through the ingredients in opposite directions), until particles are size of small peas. Adding 1 tablespoon at a time, sprinkle the cold water, tossing with fork until all flour is moistened and the dough almost cleans side of bowl (you can add 1 to 2 teaspoons of water if necessary).
2. Divide the dough in half, with 1 piece slightly larger than the other. Shape both of the doughs into flat circles. Wrap in plastic wrap and refrigerate 1 hour until dough is firm and cold. You can also keep the dough in the refrigerator overnight, but let pastry soften slightly before rolling.
3. Follow the instructions on pages 4 and 5. Roll the dough to an 1/8 inch thick circle on a lightly floured surface. Transfer to pie maker.
4. For baking the crust only, bake for 10 minutes. Otherwise bake according to pie recipe directions.

GLUTEN-FREE FLAKEY PIE CRUST

Prep Time: 10 minutes

Cooking Time: 10 minutes

INGREDIENTS FOR 2 CRUSTS FOR TOP AND BOTTOM

2 ½ cups gluten-free flour, plus more for workspace

¾ tsp fine sea salt

1 tbs sugar

2 sticks unsalted, good quality butter, cut into ½-inch

1 ¼ tsp apple cider vinegar

⅓ - ½ cup cold ice water

METHOD

1. Place the flour, salt and sugar, in a food processor and pulse to combine. (Or see below if you do not have a processor).
2. Sprinkle the butter over the flour in the food processor. Pulse until the mixture looks crumbly with larger, pea-sized chunks of butter (the chunks of butter makes a flaky crust). Drizzle the apple cider vinegar over top.
3. Turn the machine on and immediately start drizzling cold water through the feed tube. Stop the machine once the mixture starts to come together and looks shaggy (It's lumpy yet well-mixed (no dry spots of flour). Give the dough a pinch—if it sticks together, it's ready to go. If not, turn the processor on again and drizzle in a bit more water. You might not need all of the water—you're looking for a shaggy dough, not smooth.

Option- if you don't have a food processor, simply whisk the dry ingredients in a large bowl. Add the butter. Use your fingers (or a pastry cutter), to rub the butter into the flour mixture. Toss it until it's throughout the dough, forming large pea sized chunks. Drizzle in the vinegar and cold water. Use a fork until the dough comes together.

4. Transfer the dough to a lightly floured surface and shape it into a circle. Divide the dough into 2 equal pieces and form each into a flat circle. Wrap each one in plastic wrap and refrigerate for at least 1 hour or up to 2 days.

CHERRY PIE

Prep Time: 20 minutes

Cooking Time: 15-20 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut

1 pie crust dough for top, dough prepared and cut

Filling:

5 cups fresh, pitted cherries

½ cup sugar

2½ tbs cornstarch

pinch of salt

dash of cinnamon

1 tbs lemon juice

½ teaspoon vanilla extract

METHOD

1. In a large mixing bowl, combine the cherries and ¼ cup of the sugar. Set aside for 5 minutes.
2. Prepare the pie dough per pages 4.
3. Place the cut pie dough in the freezer for 15 minutes.
4. In a small bowl, mix remaining ¼ cup sugar, cornstarch, salt, and cinnamon. Stir into the large mixing bowl with cherries. Add and stir in the lemon juice and vanilla. Set filling aside.
5. Follow directions on how to operate and bake on pages 4 and 5.
6. Bake for about 15-20 minutes or so, until the filling bubbles thickly. Once it is cooked, press the ON/Off Switch. Unplug, let unit cool and remove pie. Let cool for at least 1 hour before serving - preferably longer, so the filling has more time to "set."

BROWNIE PIE

Prep Time: 5 minutes

Cooking Time: 15-20 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut

Filling:

½ cup unsalted butter, melted

1 cup sugar

3 large eggs

2 tsp vanilla extract

¼ cup unsweetened cocoa powder

½ cup flour

1 cup semi-sweet chocolate chips, divided

METHOD

1. Whisk together melted butter, sugar, eggs and vanilla extract.
2. Add the cocoa powder and flour and whisk until just combined.
3. Stir in ¾ cup of the chocolate chips.
4. Follow the instructions on pages 4 and 5.
5. Place the cut pie dough in the bottom of the pie baker.
6. Pour batter into pie crust. It should fill up to about 2/3 in the unit.
7. Sprinkle remaining chocolate chips over the batter.
8. Bake for approximately 15-20 minutes, or until lightly brown and a toothpick comes out clean.

Continued (Gluten Free Crust)

5. If the dough has been in the fridge for several hours, let it sit at room temperature until it is slightly softened, about 10 minutes. Roll it out on a lightly floured piece of parchment paper. If the dough immediately starts to crack once you start rolling, it's too cold—give it a few more minutes to warm up. If the edges crack as you roll simply patch them as needed.
6. Follow the instructions on pages 4 and 5. Roll the dough to an 1/8 inch thick circle on a lightly floured surface. Transfer to pie maker.

SHORTBREAD PIE CRUST

Prep Time: 5 minutes

Cooking Time: 10 minutes

INGREDIENTS FOR 1 BOTTOM CRUST

1 cup salted butter softened

2 cups all-purpose flour, sifted

½ cup confectioner's sugar

METHOD

1. In a large mixing bowl, mix together butter, flour, and sugar.
2. Press into the Pie Maker.
3. Follow the instructions on pages 4 and 5.
4. Bake for approximately 10 minutes, or until lightly golden brown.
5. Remove from Pie Maker and allow to cool completely before filling.

APPLE PIE

Prep Time: 15

Cooking Time: 20 minutes

INGREDIENTS

1 pie crust dough for bottom, dough prepared and cut

1 pie crust dough for top, dough prepared and cut

Filling:

½ cup sugar

¼ cup all-purpose flour

½ tsp ground cinnamon

½ tsp ground nutmeg

¼ tsp salt

6 cups peeled tart apples, sliced thin (8 medium)

(Braeburn, Bramley, Gala, Cortland, Empire, Granny
Smith, or McIntosh bake nicely)

2 tbs butter, cubed

METHOD

1. Mix together in a large bowl the sugar, flour, cinnamon, nutmeg and salt. Stir in the apples.
2. Follow the instructions on pages 4 and 5. (Place the bottom rolled out dough in the pie maker.
3. Add the filling. The apple mixture should fill the bottom crust evenly. Do not over-fill. **Dot with butter**. Place top dough on top. Cut slits on top dough so steam can escape.
4. Press the ON/Of Switch. Bake 20 minutes or until crust is brown and juice begin to bubble through slits in crust.
5. Once it is cooked, press the ON/Off Switch. Unplug, let unit cool and remove pie.
6. Serve warm if desired.

BANANA CREME PIE

Prep Time: 5 minutes

Chill Time: 2-3 hours

INGREDIENTS

1 cooked pie crust

Filling:

2 cups whole milk, cold

1 tsp cornstarch

1 (5.1-oz) box instant banana cream pudding mix

2 bananas, sliced into ¼-inch slices

8 oz prepared whipped topping thawed

Caramel Sauce to drizzle

Optional for decoration toppings: Sliced Banana

METHOD

Tip - Make the pie crust ahead of time, and then refrigerate or freeze until you're ready to make the pie.

1. In large bowl, whisk together the milk and cornstarch until dissolved.
2. Add and whisk in the pudding mix for 2 to 3 minutes, or until it's thickened. Fold in the bananas and half of the whipped topping. Save the remaining half of the whipped topping for the top.
3. Drizzle caramel sauce over the bottom of the cooked pie crust.
4. Spread the filling evenly into the baked pie crust.
5. Top with remaining whipped topping. Drizzle caramel over top. Add sliced banana for decoration if desired.
6. Chill at least 2 to 3 hours before serving. Serve chilled.