



Cover

DELECTABLE DAISY

MAKES ONE (9 TO 13-INCH/22 TO 33-CM) PIE

Featured on the calendar cover, this pie is perfect for spring or summer. It is a celebration of my favorite things about warmer weather and relatively easy to make. I chose sour cherry for the filling because of its deep-red color, but you can use almost any filling you like. Using a variety of flower sizes, you can create your own custom design—just make sure to arrange the flowers in a geometric pattern so they create a neat and attractive effect.

1 prepared pie shell with bottom crust and filling of your choice in a pie or tart pan

TOP CRUST

1 recipe Basic Pie Dough

SPECIAL EQUIPMENT

1 wooden spoon or other object with round-end handle

1 set daisy flower cookie cutters (small, medium, large sizes)

scalpel or craft knife

small artist's paintbrush

EGG WASH

1 egg, beaten with a few drops of water

Keep your prepared pie shell with filling in the refrigerator. Roll out the dough into a disk about 13 inches (33 cm) in diameter and $\frac{1}{8}$ inch (3 mm) thick. Dust with a soft brush to remove any excess flour. Transfer the disk to a lightly floured pastry lifter and place in the refrigerator to chill for 15 minutes.

Once chilled, remove the disk and prepared pie shell with filling from the refrigerator and place them on your lightly floured work surface. Proceed as directed.



1. Using the rounded end of a wooden spoon, press indentations evenly around the edge of the crust.



2. Cut out nine large daisies. Place one daisy in the center of your pie and spread the other eight daisies around the periphery of the prepared pie shell. Make sure to keep them evenly spaced.



3. Cut out eight medium daisies and place them in a circle around the large daisy in the center.



4. Cut out 48 small daisies and place them in a circle in between the central flower and the ring of medium-sized daisies.



5. Carefully adjust all of the daisies so they are evenly spaced. Place small daisies in a row extending from the inner circle to the periphery.



6. Continue adding rows until the pie is complete as shown.

Place the prepared pie in the refrigerator for 30 minutes. Preheat the oven to 400°F (200°C) with the rack in the bottom position.

Before baking, return the pie to the work surface. Using the small paintbrush, carefully apply the egg wash to the daisies and the edge of the lower crust.

Place the pie in the oven and bake for 20 minutes. After 20 minutes, turn the oven down to 350°F (175°C) and bake for another 45 minutes. If the decorations begin to brown excessively, loosely cover the pie with a sheet of aluminum foil or a pie shield. Remove from the oven and let cool on a cooling rack.

