



# February

## HEARTS AND BLOSSOMS

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

*February is a dark and dreary month here in northern Europe, so I chose to use hearts and blossoms to create this romantic and hopeful pie. The raspberry filling adds a rich red color, keeping in theme with Valentine's Day. This pie requires three cookie cutters—two different flowers and one small heart. I used the hearts I cut from the pie crust to line the edge, and created a simple yet refined circular design with the flowers in the center.*

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

### TOP CRUST

2 recipes Basic Pie Dough

### SPECIAL EQUIPMENT

1½-inch (4-cm) heart-shaped cookie cutter

2-inch (15-cm) blossom cookie cutter

¾-inch (2-cm) daisy cookie cutter

1-inch (2.5-cm) daisy cookie cutter

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 two batches of dough into disks about 13 inches (33 cm) in diameter and ⅛ inch (3 mm) thick. Dust with a soft brush to remove any excess flour. Transfer one disk to a lightly floured pastry lifter and place in the refrigerator to chill until needed.

Place the other disk on your lightly floured work surface and proceed as directed.



**1.** Begin cutting out as many hearts as you need for your diameter pie, about nine hearts, evenly spaced. As you cut, you can start to place cutout hearts around the periphery of the pie.



**2.** Remove the second dough disk from the refrigerator and cut out blossoms, about six flowers.



**3.** Cut out six  $\frac{3}{4}$ -inch (2-cm) daisies and one 1-inch (2.5-cm) daisy from the second dough disk. Begin placing the smaller daisies on the blossoms and place the complete blossoms in a circle on the first dough disk. Place the 1-inch daisy in the center of the disk.



**4.** Using the second dough disk, continue cutting out hearts until you have enough to line the edge of the pie, about 22 hearts. Place the finished disk in the freezer for 30 minutes to firm up.



**5.** Remove the prepared pie shell from the refrigerator and the top crust from the freezer and place them directly next to one another.



**6.** Carefully place the firm top crust onto the pie shell.

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 decorations and underneath all of the large blossoms, daisies, and hearts.

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.

