



December

CHRISTMAS ORNAMENT

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

This crust is pretty involved since it is cut completely by hand using a scalpel or hobby knife. To achieve this Christmas ornament-themed design, it's best to make a drawing that can be cut out and used as a stencil to ensure the design is symmetrical and attractive. While it can be used with any filling, a brightly colored berry or fruit will give the most dramatic result.

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

scalpel or craft knife

1 copy of the ornament template printed to 6 inches (15 cm)

straight pins

⅛-inch (0.5-cm) circle cookie cutter

½-inch (1-cm) circle 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 dough into a disk about 13 inches (33 cm) in diameter and ⅛ inch (3 mm) thick. Save the excess dough for decorations. Dust the dough disk with a soft brush to remove any excess flour. Transfer the disk and excess dough to lightly floured pastry lifters and place in the refrigerator to chill for 15 minutes.

Using a scalpel, cut out all of the open spaces of the paper template.

Once chilled, remove the disk from the refrigerator and place it on your lightly floured work surface. Proceed as directed.



1. Place the template on your rolled-out dough disk. If desired, the template can be held in place with straight pins.



2. Cut out all open spaces of the dough, using the template as your guide.



3. Continue cutting the small openings all around the large center openings. You will have the template in place.



4. Once the center figure is complete, begin cutting out a design around the periphery. Using the $\frac{1}{8}$ -inch (0.5-cm) circle cookie cutter and the $\frac{1}{2}$ -inch (1-cm) circle cookie cutter, make cut-out circles around the periphery of the dough, saving the cutouts (droplets). You can use these small cutouts to further decorate the top crust in whatever pattern you please.

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 the loose droplets.

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.



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Center design template. Copy and print to required size.

