

easy As Pie

PIE POPS

MARCIE BALLARD

Cookbook



MARCIE BALLARD enjoys creating her own version of favorite recipes when it comes to cooking or baking to add excitement and the delish factor. With a desire to share her secrets with friends and family on how to make these tasty treats, her most important tip is to just keep it simple. *Pie Pops* is her first book.

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PIE POPS

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PIE POPS



From the frozen treats we look forward to cooling off with during the hot days of summer to all-day suckers, corn dogs, and even cake, everything tastes better on a stick. So why not pie? *Pie Pops* are just that, mini pies on a stick that appeal to both young and old alike. With simple recipes and ingredients for sweet and savory bites, there are plenty of ways to appreciate this easy, portable way to enjoy traditional pie classics such as: Apple, Razzleberry, Lemon Meringue, Chocoholic, and more. Easy-as-pie!

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contents

BANANAS FOSTER 15	ROCKY ROAD 55
BANANA CREAM 16	ROOT BEER FLOAT 56
SENSATIONAL SPINACH 19	BUTTERSCOTCH 59
AMERICAN APPLE PIE 20	BERRY LUSCIOUS 60
DARK CHOCOLATE FUDGE 23	YAMMER 63
CARAMEL APPLE PIE 24	GRAND PECAN 64
JUST PEACHY 27	KAHLUA 67
CRAZY GOOD CRAISIN 28	AMARETTO 68
CHOCOHOLIC 31	MR. BAILEY'S 71
LEMON PINNOLI 32	MARGARITA ROSE 72
APPLE HAVARTI 35	S'MORES 75
RAZZLEBERRY 36	GREEN SLIME 76
ORANGE CRÈME BRULEE 39	HOPSCOTCH 80
SPICED PUMPKIN 40	OREO 83
ALOHA 43	NUTTY NUTELLA 84
LUMBERJACK 44	NILLA 87
LEMON MERINGUE 47	CHOCOLATE TURTLE 88
GINGER SNAP DRAGON 48	TIGERS BLOOD 91
J 'ADORE 51	PBJ 92
CAPPUCCINO CRÈME 52	SPOOKY 95



NUTTY NUTELLA

~ MAKES 15-20 ~

- 15-20 wooden sticks**
- 1 9-inch pie dough, at room temperature (page 15)**
- 1/8 cup Nutella spread**
- 1/8 teaspoon cinnamon**
- 1 tablespoon light corn syrup**
- Powdered Sugar Frosting (page 20)**
- Chocolate shavings or finely chopped nuts if desired**

Preheat oven to 325 degrees.

Soak sticks in water for 15 minutes. On a lightly floured surface, roll dough out to 1/8-inch thickness. Using a 2 1/2-inch animal cookie cutter shape cut out both top and bottom pieces. Using a smaller cookie cutter shape cut out a center opening for the dough top. Place dough bottoms on a lightly greased baking sheet and push sticks into bottoms.

In a small bowl, combine Nutella, cinnamon, and syrup. Add 1 rounded teaspoon of mixture to each dough bottom. Place dough tops over mixture and crimp closed with a fork. Bake for 14 minutes, or until golden brown. Remove from oven to a wire rack and drizzle tops with Powdered Sugar Frosting while the pops are still warm. Garnish with chocolate shavings or nuts if desired.

CRAZY GOOD CRAISIN

~ MAKES 10-12 ~

10-12 Popsicle sticks

1/4 cup sugar

1 tablespoon flour

Pinch salt

1 teaspoon cinnamon

1/8 teaspoon nutmeg

1 teaspoon ground cloves

1/4 teaspoon vanilla

2 tablespoons lemon juice

1/8 cup raisins

1/8 cup dried cranberries

1 9-inch pie dough, at room temperature (page 15)

1 egg white, beaten

Turbinado sugar

Powdered Sugar Icing (page 21)

Pink food coloring

Preheat oven to 350 degrees.

Soak sticks in water for 15 minutes. In a medium microwave safe bowl, mix sugar, flour, salt, and spices together. Add vanilla and lemon juice and stir together until sugar has dissolved. Add raisins and cranberries. Put in microwave and cook on high for about 3 minutes, stirring at least once.

On a lightly floured surface, roll dough out to 1/8-inch thickness. Use a 2 1/2-inch cookie cutter to cut out bottom and top shapes. Place bottoms on a lightly greased pan.

