

# U The Lexingtonienne U

## PUMPKIN SWEETIE PIES WITH ORANGE GLAZE

- 1 can pumpkin pie mix\*
- 2 eggs
- 1 (5 oz) can evaporated milk
- Pillsbury's refrigerated roll-out pie crusts\*\*
- A small bowl of water

*\*If you can't find the mix, you can use the recipe on Libby's cans of pumpkin puree and make your filling that way. I'd use a smaller can because you really don't need that much.*

*\*\*The number of pie crusts is up to you, as it depends on how many sweetie pies you feel like making and also how big your cookie cutter is. I used about 3 crusts (or 1 1/2 boxes) to make about a dozen sweetie pies with a 3 1/2" cookie cutter. This made LOTS of pie filling, and Wasteful Me threw most of it out. I might suggest buying mini pie shells, then filling those with your remaining pumpkin pie filling and baking mini pies. Otherwise you will be making sweetie pies all night long.*

Preheat oven to 375. Allow pie crust to sit at room temperature for 15 minutes before rolling out, then roll out onto lightly floured surface. Use cookie cutter to cut out an even number of circles. Combine pumpkin pie mix, eggs, and milk in a bowl, and whisk thoroughly. Place a small amount (about 2 teaspoons) of pie filling onto half of the circles, leaving plenty of room around the edges.

Dip your finger into the bowl of water and brush the edges of each sweetie pie with water. Cover each filling-covered circle with one un-filled circle and press the edges firmly together. Press the edges down with a fork, then pierce the filled pies in the center to allow them to vent.

Bake on ungreased cookie sheet covered with aluminum foil (for easy clean-up) for 12-15 minutes. The tops will still be pretty light. Allow to cool for one minute, then transfer to a cooling rack. While the pies are still warm, spoon the following glaze recipe over them.

**Pumpkin sweetie pies are best the day they are made.**



## ORANGE GLAZE

- 1 C confectioner's sugar, measured then sifted
- 2 T butter, melted
- 2 T orange juice
- 1/4 tsp vanilla

Whisk all ingredients together in a bowl and spoon over warm pies.

