WASTE LESS, TASTE MORE 028

Give Pie Crust Trimmings a Sweet Finish



A LITTLE CINNAMON SUGAR. A CHILDHOOD FAVORITE.

When making a pie for a dinner party, save the usable pastry trimmed from around the dish. Sprinkle it with cinnamon sugar and bake it into a simple treat to enjoy with coffee or share with guests.

1 Save the trimmings

As you trim the crust around the pie dish, place the usable pieces on a lined baking sheet. Leave them in their natural shapes or cut larger pieces into strips.

Why: The pastry is already prepared, and those small pieces can become something delicious.

2 Sprinkle with cinnamon sugar

Lightly brush with melted butter if needed to help the topping adhere, then sprinkle with a mixture of cinnamon and sugar.

Why: A simple topping gives the pastry a sweet, warmly spiced finish.

3 Bake until golden

Follow the temperature guidance for your pastry and watch closely. Thin trimmings will finish much sooner than a whole pie.

Why: Small pieces need their own baking time and attention.

FROM MY KITCHEN

A favorite childhood memory

My mom would trim the pie crust around the dish, sprinkle the extra pieces with cinnamon sugar, and bake them. They tasted great, and enjoying those little treats is a fond memory of my childhood.

Serve with coffee

Arrange the baked pieces on a small plate to pass around after dinner.

Let them look homemade

Their irregular shapes are part of the charm.

THE PLATING MINDSET

A thoughtful little extra does not need to be elaborate. Sometimes the simplest bite is the one people remember.