

# Campfire Pies

Gran used to make several dozen of these each year. She'd start early, freeze what she could, then make a few each day. As a result, she knew this recipe could be doubled and still do well. Gigi was allowed to help occasionally, but Gran wanted these to taste a specific way. When Gigi recently found the recipe and tackled the intimidating task, many of us were pleasantly surprised, especially considering the "recipe" was almost just a list of ingredients.

## Ingredients

### Filling

1 – 16 to 20-ounce bag (non-Turkish) dried apricots  
water to cover apricots  
1 cup sugar

### Crust

¼ cup warm water  
1 – ¼-ounce package yeast  
4 cups flour (sifted)  
1 pound butter  
3 egg yolks  
2 tablespoons sugar  
1 cup sour cream  
dash of salt

### Icing

1 tablespoon butter, softened  
1 tablespoon milk  
1 teaspoon vanilla  
½ cup powdered sugar, possibly more



## Instructions

- ❖ Measure ¼ cup water by running the tap as hot as you can get it (105-115 degrees Fahrenheit).
- ❖ Pour the package of yeast in the water to activate. Set aside.

### Filling

- ❖ Put apricots in a saucepan and cover with water. Cook until tender.
- ❖ Add 1 cup sugar, and cook a little longer.
- ❖ Mash with a potato masher. Set aside.

### Crust

*Check your yeast. If the water is bubbling, your yeast is active and alive. Use it. If it's not bubbling, try the process again.*

- ❖ Cut butter into flour with pastry cutter.
- ❖ Add yolks, sugar, sour cream, salt, and yeast. Mix well.
- ❖ Wrap tightly in wax paper.
- ❖ Refrigerate overnight or up to a week.
- ❖ Preheat your oven to 375 degrees Fahrenheit.
- ❖ Roll out into a thin sheet (¼-inch thickness).
- ❖ Cut into 3-inch squares and fill with 1 teaspoon of apricot filling.
- ❖ Press edges together with your fingers.
- ❖ Bake for 12 minutes or until brown on top.
- ❖ Remove from oven and let cool while you make the icing.

### Icing

- ❖ Blend first three ingredients.
- ❖ Add powdered sugar. (You want the icing thin enough to drizzle but not run. If it is too thin, add more powdered sugar.)
- ❖ After pies are cooled to room temperature, drizzle each one with desired amount of icing.

  
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"O taste and see that the LORD is good: blessed is the man that trusteth in him."

Psalm 34:8