

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

$\frac{1}{4}$ cup warm water
1 - $\frac{1}{4}$ -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
 $\frac{1}{2}$ cup powdered sugar, possibly more



Instructions

- ❖ Measure $\frac{1}{4}$ 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 ($\frac{1}{4}$ -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.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8