

GOBBLING GOOD THANKSGIVING FUN

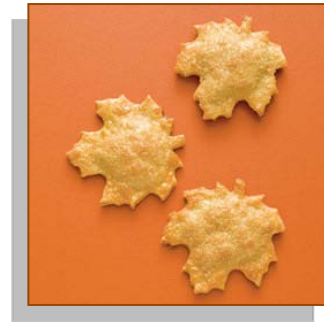
RECIPE:

Aut-yum Leaves

Make these yummy leaves with pie dough. The leaves can be filled with chocolate and peanut butter chips, or jam and cream cheese, or chocolate chips, walnuts, and mini marshmallows.

Ingredients

1 egg
1 teaspoon of water
Prepared pie crust
Mini chocolate chips
Peanut butter chips
White sugar
Flour for work surface



Instructions

Heat the oven to 375°. Whisk one egg with a teaspoon of water and set it aside. On a floured surface, roll out a prepared pie crust so it's about 1/8-inch thick. Use a large leaf-shaped cookie cutter (ours is 4 1/2-inches wide) to make as many dough leaf pairs as possible.

For each pocket, spread about 4 teaspoons of mini chocolate chips and peanut butter chips on a leaf, leaving a 1/2-inch margin at the edge. Brush egg wash onto the edge, place a second leaf on top, and press the edges to seal.

Brush the top with egg wash and sprinkle it generously with raw sugar. Bake the leaves on a parchment-covered cookie sheet until their edges are just beginning to brown, about 12 minutes. Let them rest on the sheet a few minutes before moving them to a cooling rack.