



"Bake what you love and love what you bake." Established 2005

Phone (631) 543-8608

www.bakingcoach.com

Cell: (631) 885 - 4683

Savory Shepherd's Pie Mini-Pies

Prep: 45 minutes

Baking Time: 25 to 30 minutes

Servings: 12 pies

Here is what you need:

Pie Crust: use prepackaged pie crust, or make your own:

Here's What You Need:

2 2/3 cup all-purpose flour

1 teaspoon salt

2 tablespoon sugar

1 cup or two sticks unsalted butter or 1 stick unsalted butter + ½ cup vegetable shortening (cold)

6 – 8 tablespoons ice cold water or orange juice (maybe up to 8 depending on weather)

Here is How You Do It:

Using your hands, rub the first four ingredients together until the mixture is crumbly and still has some larger chunks of butter/vegetable shortening. Make a well in the center of the flour/butter mixture, add to this approximately 6 tablespoons of ice water. Gently mix the water into flour/butter mixture until a dough is formed add up to 2 additional tablespoons of water if needed.

Note: Depending on weather conditions or on the flour quality, you may need to add a little more water or flour to reach the desired dough consistency. This process can be performed by hand- mixer or food processor. Knead the dough on a lightly floured surface until it is smooth. Roll it into 2 balls, flatten into disks, wrap it in plastic wrap, and let it rest in the refrigerator for about an hour.

Filling:

½ pound ground beef cooked and cooled

2 cups Beef Gravy

1 ½ cups frozen mixed vegetables

3 cups cold mashed potatoes- homemade, prepackaged or instant

Here is how you do it:

Preheat oven to 375 degrees. On a lightly-floured surface, roll out dough one disk at a time. Using a 4-inch cookie cutter (or a water glass), cut 6 circles from each disk; then press and form each circle into each cavity of a 12-portion cupcake pan. Use a fork and piece the bottom of the dough 2 or 3 times, set pan on top of a cookie sheet and set aside. In a large bowl, mix cooked ground beef, gravy, and mixed vegetables. Divide evenly on top of the dough in the cupcake pan; then using a pastry bag with a large opening or open star tip, fill bag with mashed potatoes and place a large enough portion to cover the filling. If you don't have a pastry bag no worries just cover the tops with a heaping tablespoon of mashed potatoes covering the filling. Bake in the oven for 25 to 30 minutes or until tops of the mashed potatoes have turned golden brown and filling will bubble slightly.