



# MINI FLOWER PUDDING PIES

## Ingredients:

- 1 package of unbaked pie crusts • Vanilla Pudding cups (1 for each color)
- Powdered sugar • Food dye • Spring sprinkles

## Instructions:

1. Preheat oven to 350 degrees. Spray mini muffin pans with cooking spray.
2. Roll out your pie crust and cut flower shapes out of it with flower cookie cutter.
3. A 4-inch cookie cutter works best for this size.
4. Re-roll the scraps and cut more flowers, you should be able to get 12 flower shapes.
5. Put the pie flower shapes in mini muffin tins.
6. Press them into bottom and gently fold the petals back around the top of the muffin pan.
7. Gently prick the bottoms with a fork.
8. Bake flower pies for about 5-7 minutes or until golden around the edges.
9. While pies are baking, color your pudding cups with food dye, 1-2 drops per pudding cup & mix.
10. Let cool and remove from the pans.
11. Fill cooled flower pies with a few teaspoons the colored pudding and top with sprinkles.
12. Sprinkle with powdered sugar and enjoy!

Courtesy of MomTheMagnificent.com.



AVAILABLE  
NOW ON DVD