

Recipe Link	Ingredients	Directions
Creamy Oreo Pie	• Oreo cookies (Jojo's from Trader Joe's for Gluten-Free option) • butter or margarine, melted • Philadelphia Cream Cheese, softened • Sugar • Cool Whip topping	1) Crush 24 cookies to form fine crumbs; mix with butter until blended. Press onto bottom and up side of 9-inch pie plate. Refrigerate while preparing filling. 2) Chop 8 of the remaining cookies. Beat cream cheese and sugar in medium bowl with mixer until light and fluffy. Add chopped cookies and cool whip; stir gently until blended. Spoon into crust. 3) Refrigerate 2 hours or until firm. Halve remaining 4 cookies; insert, cut-edges down, into top of pie - decoration and eating will take place on Friday
Apple pie	• Graham crackers • Apples (honeycrisp or granny smith) • Cinnamon • Lemon juice • Sugar • Butter • Corn starch	1) Preheat stove top (or oven to 400°F) 2) We will be using graham crackers and butter (similar to the oreo pie crust recipe) as the crust. 3) Meanwhile, toss peeled apples with sugar, cornstarch, cinnamon in large bowl; place on stove top to warm and soften. 4) Press graham cracker/butter mixture evenly onto bottom and up the side of the pie plate 5) Fill crust with apple mixture; cover top of pie in dusting motion with remaining graham cracker/sugar/butter mixture. 6) Bake - will be done after class, ready for students to enjoy pie in class on Friday