

sister pie

Pie Sandwich Cookies

We started making these flaky little cookies as a way to use up the ridiculous amount of pie dough scraps we acquire. As a baker at home, you might not end up with quite so many. So every time you make a pie, flatten your scraps after rolling out and wrap them tightly in plastic. Store dough scrap packs in the freezer, then transfer to your refrigerator one full day before you intend to make the pie sandwich cookies. The other option? Mix up a batch of our all-butter pie dough.

A note on leftover ingredients: This cookie was born from an effort to reduce waste, so I encourage you to use what you have on hand. There are a few filling options to choose from below, and even within those are more options to get creative and resourceful. You could even sandwich these little cookies together with some peanut butter or whipped cream and they'd be delicious. Have fun!

For the buttercream and cream cheese fillings, feel free to use any items you have lying around the pantry after baking from this book. Jasmine tea flowers, rose flower water, ground nuts, finely minced herbs paired with citrus zest, and chocolate chips are all good choices. Some flavors pack a bigger punch than others, like rose flower water, so I included a measurement range of 1/2 teaspoon to 1 1/2 teaspoon so you can get creative and make it to taste.

Makes 32 sandwich cookies from one full batch of pie dough, or another amount based on how many scraps you have

For the cookies:

All your packaged pie dough scraps, OR 1 batch all-butter dough, rolled out into 2” rounds and chilling in the fridge

1 large egg, beaten

2 tablespoons sugar-sugar mixture

If you choose a buttercream filling:

1/2 cup (113 grams) unsalted butter, at room temperature

2 cups (250 grams) powdered sugar

1/2 teaspoon to 2 teaspoons leftover ingredients (see above)

1/4 teaspoon kosher salt

If you choose a cream cheese filling:

1/4 cup (55 grams) cream cheese, at room temperature

1/2 cup (133 grams) unsalted butter, at room temperature

2 to 2 1/2 cups (250 - 300 grams) powdered sugar

1/2 teaspoon to 2 teaspoons leftover ingredients (see above)

1/4 teaspoon kosher salt

If you choose a ganache filling:

1/4 cup (60 grams) heavy cream

2 ounces bittersweet, milk, or white chocolate

Bake the pie cookies. Preheat oven to 450 degrees. Place however many dough rounds you end up with on a parchment-lined baking sheet. Brush with egg wash and sprinkle lightly with sugar-sugar mixture. Transfer baking sheet to oven and bake for 10 - 15 minutes, or until cookies rise and turn deep golden-brown. Remove from oven and set on a cooling rack while you prepare the filling.

To make the buttercream or cream cheese icing: Combine all ingredients in the bowl of

a stand mixer fitted with the paddle attachment, and cream until very smooth.

To make the chocolate ganache: Combine cream and chocolate pieces in a heatproof bowl and place over a pan of simmering water. Stir with a spatula until completely melted and smooth.

Assemble the pie cookies: Divide the pie cookies in two, and place half of them bottom side up on a baking sheet. For all fillings, you could either use a knife to spread a teaspoon or two of filling on top of each round or you could scrape the filling into a pastry bag and pipe onto the rounds. Top with another cookie and gently press together to make sweet sandwich love.

Pie sandwich cookies are best eaten on the day they're assembled. Store any leftovers in the fridge in an airtight container or tightly wrapped in plastic.

ALL-BUTTER PIE DOUGH RECIPE

Yields 2 discs

This is our go-to dough, and it's how each pie begins. We recommend making this recipe the day before you intend to bake the pie.

2 ½ cups (325g) unbleached, all-purpose flour

1 tsp (3g) kosher salt

1 tsp (5g) granulated sugar

16 tbsp (227g) unsalted butter, straight from the fridge

½ cup ice-cold water, minus one tablespoon, mixed with 1 tbsp (14g) apple cider vinegar

In a large stainless steel bowl, combine the flour, sugar, and salt. Place the butter in the bowl and coat all sides with flour. Take a bench knife and cut the butter into ½ inch cubes. Work quickly to break up the cubes with your hands until they are all lightly coated in flour. Grab that bench knife once again and cut each cube in half. I always tell my pie dough students that it's not necessary to actually cut each cube in half, but it's a good intention. We do this to help break up the butter even more, so that when it's pastry blender time, we're maxing out on efficiency.

Switch to a pastry blender, and begin to cut in the butter with one hand while turning the bowl with the other. It's important to not only aim to hit the same spot at the bottom of the bowl with each movement, but to actually slice through butter every time. When the blender clogs up, carefully clean it out with your fingers (watch out, it bites!) and use your hands to toss the ingredients up a bit. Continue to blend and turn until the largest pieces resemble green peas in size and shape, and the rest of it feels and looks freakishly similar to store-bought parmesan cheese from a can.

At this point, add the ½ cup of water-vinegar all at once. Switch back to the bench knife. Scrape as much of the mixture as you can from one side of the bowl to the other, until you can't see liquid anymore. Then, it's hand time. Using the tips of your fingers (and a whole lot of pressure), turn the dough over and press it back into itself a few times. With each effort, rotate the bowl and try to scoop up as much of the dough as possible with the intention of quickly forming it into one cohesive mass. Remember to incorporate any dry, floury bits that have congregated at the bottom of the bowl. Once the dough is fully formed, it's time to stop!

Divide the dough in two, gently pat each into a disc, and wrap tightly (and doubly) in plastic to chill for at least two hours, and ideally overnight. When you go to roll out the crust, you want the discs to feel as hard and cold as the butter did when you removed it from the fridge to make the dough. This will make your roll-out life way easier.