

# Gluten Free Pie Workshop

By Dianna Kasprzak  
(320) 293-1822

**Sunday, December 10, 2 – 5:00 pm**

Location: Dianna's Kitchen at 20010 Pine Woods Trail, Mora

## What we will be making at the Workshop:

- 3 single gluten free Pie Crusts
- 1 – Pumpkin Pie
- Choose 1:
  - 1 – Apple Pie (2-crust)
  - 1 – Triple Berry Pie (2-crust)

## Pie Crust Ingredients:

- ☐ 2 sticks butter
- ☐ 8 oz sour cream
- ☐ Dianna is providing certified GF flour for your crusts

## Pumpkin Pie Ingredients:

- ☐ 1 – 15 oz can pumpkin
- ☐ 2 eggs
- ☐ 1 cup milk
- ☐ 4 oz cream cheese
- ☐ ¾ cup sugar

## If you choose Apple Pie, please bring:

- ☐ 8-10 medium apples (Granny Smith or a blend)
- ☐ 1 cup brown sugar
- ☐ 1 lemon

## If you choose Triple Berry Pie, please bring:

- ☐ 1 cup sugar
- ☐ 1 lemon
- ☐ 6 cups frozen mixed berries

## Supplies

- ☐ 2 – 9" size Pie Pans (not aluminum foil)
- ☐ 1 – Quart Mason Jar with 2-pc lid
- ☐ 2 - 2-gallon size Ziploc bags
- ☐ 2 – 1-gallon Freezer Ziploc bags
- ☐ 2 sandwich bags
- ☐ 1 box Plastic Wrap
- ☐ 1 box Parchment Paper
- ☐ 1 box 18" Heavy Duty Aluminum Foil
- ☐ Comfortable Shoes
- ☐ Apron (or wear from mine)
- ☐ Box or large tote for safely carrying your 2 pies + pie fillings

## If you are Celiac, please bring these ingredients:

- ☐ Cornstarch, cinnamon, baking powder, salt, pumpkin pie spice

If you are not Celiac, Dianna will provide these ingredients.