

CUP PIES



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A note from Page

Cherry and Blueberry Cup Pies are perfect for the 4th of July.

We all know about cup-cakes, how about making a cup pie? They're easy and don't require any baking! What will your cup pies be made of? You can even make a different kind of pie in each cup.

Ingredients:

(Note: amounts are approximate and will vary depending on the size of your cup!)

- 1/2 Cup of Canned Pie Filling (You can choose any flavor OR try using multiple flavors: Cherry, Apple, Peach, Blueberry)
- 2 - 4 Graham Crackers (per cup)
- 1/2 Cup of Whipped Topping or Whipped Cream (this can be either the kind in a tub or the kind you spray from a can).
- A Cup, Jar, or Glass (A clear cup is nice so you can see the layers, but not necessary).
- Plastic Bag

Directions:

1. Crush the graham crackers in the plastic bag. Big chunks are fine.
2. Place a layer of the crushed graham crackers in the bottom of the cup.
3. SCOOP on a layer of pie filling.
4. SCOOP (or spray) on a layer of whipped topping.
5. Add another layer of graham crackers
6. Add another layer of pie filling (this can be the same flavor or a different flavor!)
7. Add another layer of whipped cream! This will probably take you to the top of your cup. If not, keep layering!
8. Garnish with a piece of fresh fruit or a graham cracker.

Note: If you put these in the fridge for several hours, the graham crackers will get soft. Or you can eat them right away and enjoy the crunch!



Variation #1: Add a layer of cut up fresh fruit.

Variation #2: Instead of graham crackers, try a different kind of crushed cookie (or cereal!)

If you'd like to post your cup pies, let us know with the hashtag #Storyologist!