

## DOUGH DAY

## Wednesday, November 27th @ 2pm

For those interested in learning to handmake pie crust or just want some shared kitchen company then Dough Day is for you!



Please bring 2 Unsalted FROZEN sticks of butter (1 cup) All other ingredients to make 2 pie crusts (top & bottom)

will be available and ready to use.



Pie crusts need to rest in the fridge at least an hour (or overnight.)
If you need dedicated shared kitchen time to prepare filling
& bake your desired pie then please sign up for a
baking spot in the community room.

Baking times available on Wednesday & Thursday

You are encouraged to bring or bake any pie you wish, but if you are interested in what others are baking/bringing then there's a sign-up sheet for that too!