

A pie recipe to celebrate Pi Day!

Discover the numbers for baking the perfect apple pie

At a glance

Prep: $15 + 15 =$ mins

Total: $1 + 0.5 + 1.5 =$ hrs

Ingredients: $2 + 2 + 2 + 2 =$

Servings: $16 - 8 =$



A fun way to learn

Pi Day is observed on March 14 every year. Celebrate the usefulness of mathematics with this fun calculation worksheet that reveals a real recipe for the perfect apple pie!

Our homemade dessert is sure to be the best apple pie you've made to date!

For starters, you can make this warm, cozy, classic dessert in just three steps and it's made with the ultimate baking shortcut: Pillsbury™ Pie Crusts.

Ingredients



CRUST

$1 + 1 =$ pieces refrigerated Pillsbury™ Pie Crust

FILLING

$3/5 \times 10 =$ cups sliced apples

$1 - 0.25 =$ cups sugar

$1 + 0.50 +$ = 2 tablespoons all-purpose flour

$0.25 + 0.25 + 0.25 =$ teaspoons ground cinnamon

$1/8 \times 2 =$ teaspoons salt

$1/4 \div 2 =$ teaspoons ground nutmeg

$3 -$ = 1 tablespoon lemon juice



Steps

STEP 1 Heat oven to $300 + 150 - 25 =$ °F. Place 1 pie crust in an ungreased $12 - 3 =$ -inch glass pie plate. Press crust firmly against side and bottom.

STEP 2 In a large bowl, gently mix filling ingredients; scoop into the crust-lined pie plate. Top with the second crust. Wrap excess top crust under the edge of the bottom crust, pressing the edges together to seal the pie. Cut slits or shapes in several places on the top crust.

STEP 3 Bake from $4/6$ ths of an hour (or minutes) to $4/6$ ths of an hour + 5 minutes (minutes), or until apples are tender and crust is golden brown. Cover edge of crust with $5 - 2 =$ to $5 - 3 =$ inch wide strips of foil to prevent excessive browning.

COOL on a cooling rack for at least $240 \div 2 =$ minutes (or hours) before serving.



Tip

The flour tossed with the fresh apples turns their juices into a thickened, spiced sauce during baking. Mix it with the sugar and spices before tossing the mixture with the apples.

Recipe credit: Pillsbury.com



Nutrition information

- 230 Calories
- 6g Total Fat
- 1g Protein
- 43g Total Carbohydrates
- 27g Sugars

