

THE LARDER PRESENTS..

CHEESY PIES

REMEMBER: ALWAYS WASH YOUR HANDS THOROUGHLY BEFORE TOUCHING AND PREPARING FOOD



**Prep
Time: 20
Mins**



**Cook
Time: 30
Mins**



Dough:

- 250g Yoghurt
- 125ml Oil (approx. 8 Tbsp)
- 250g Self Raising Flour
- 1 Tsp Salt
-

Filling:

- 1 Egg
- Pinch Black Pepper
- 1 Tbsp Cream Cheese
- 100g Crumbly Cheese

- Oven
- 2 Mixing Bowls
- Baking Tray
- Spoon

EQUIPMENT



INGREDIENTS

ALLERGY INFO: RECIPE MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK

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METHOD



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AND PREPARING FOOD**

1. Preheat the oven to 180C/ 350F/ Gas Mark 6
2. Mix the yoghurt, oil, flour and salt in a bowl to form a dough.
3. In a separate bowl mix crumbly cheese, egg, cream cheese and black pepper to form the filling.
4. Take walnut sized pieces of dough and flatten them to a circle shape either by flattening onto a floured work surface or in your hands.
5. Put a tablespoon of the filling in the middle of the pastry and fold over the pastry close into a half moon (semi circle) shaped pie.
6. Place the pie onto a baking tray. Repeat until all ingredients have been used up.
7. If you want you can glaze the pies by brushing them with a little milk or an egg wash (one egg yolk mixed with a little water).
8. Bake for 25-30 minutes until golden brown.

LIKE AND TAG THE LARDER

SHARE YOUR PHOTOS OF YOU SHOPPING,
COOKING AND ENJOYING THE RECIPES



PLEASE TAG YOUR
PHOTOS WITH
#THELARDERKITK



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