

Puddin' Pie Baskets

These adorable baskets come together quickly when you start with premade piecrusts and instant pudding. We used lemon pudding, but pistachio or vanilla would work just as well.

1 pkg. instant pudding in flavor of your choice,
plus ingredients for making the pudding

Chilled piecrust dough, enough for 2 piecrusts

Nonstick spray

12-cup regular-sized muffin tin

Large petaled-flower cookie cutter

Pizza cutter or knife

Jelly beans for garnish (optional)



1. Make the pudding according to the instructions on the box and refrigerate until needed.
2. Using the flower cookie cutter, cut out 8 to 10 flowers from the piecrusts and place each flower carefully in a muffin tin cup coated with nonstick spray. Overlap the petals to form the basket "bowl" and press together lightly. Bake according to piecrust instructions and let cool.
3. For the basket handles, with the remaining piecrust dough, cut out 2, ½-inch by 4-inch strips for each basket with a pizza cutter or knife. Twist 2 strips together and place on a greased baking sheet in a "U" shape that's slightly narrower than the diameter of the muffin cups. Repeat this step for the remaining handles. You might want to make a few extra, in case of breakage.
4. Bake the handles at the same temperature as the baskets but watch them closely. Turn them over halfway during the baking process to brown them evenly. Remove when golden brown and let cool.
5. Add a few tablespoons of pudding to each basket until baskets are ½ to ¾ full. Then insert the ends of each handle into the pudding in each basket.
6. Garnish with jelly beans (optional).

Makes 8 to 10 baskets

