

Mini Cinnamon & Sugar Bites

Oil Pastry

Enough for a one-crust pie - preheat oven to 350 degrees

- 1 cup plus 2 tablespoons all-purpose flour
- ⅓ cup vegetable oil
- ½ teaspoon salt
- 2 to 3 tablespoons cold water

Mix flour, oil and salt until particles are the size of small peas. A pastry blender tool works well if you have one. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened. If the pastry seems too dry add a little extra oil, not water. Gather into a ball and roll out to pie crust thickness.

Melt butter or butter substitute (lightly salted) in a pan until softened but not liquid. Spread evenly onto dough to cover the entire surface. Mix approximately 3 tablespoons of sugar and 1 tablespoon of cinnamon (or to taste) together and sprinkle over the buttered surface. Roll the dough into a log and cut into 1" pieces. Cover the bottom of the cookie sheet with parchment paper and place mini bites a bit apart. Cook in a preheated oven for about 20 minutes, checking to see when edges have turned golden.

Kitty's memory:

My Grandmother would make pies, which we couldn't eat right away, but then she would take the leftover pastry bits and we would make this quick treat together