

By: Sandy Shuff

### Potpouri Pies

I cut strips of muslin 2" wide, the width of the fabric. Iron one strip in half lengthwise. Mark at 1/4, 1/2, and 3/4 (I folded and ironed creases to mark). Using hot glue, glue the ends onto the inside of a pie pan, and the marks at the appropriate places, to insure that the crust is even. Put regular glue on the piepan between 2 hot glued points and pleat the muslin. You'll burn your fingers if you try using hot glue for this, and won't be able to adjust the pleats. Repeat on the other 3 portions. After the crust is all pleated, I hot glued around the edge of the pan to hold the crust in place more securely.

Iron 2 or 3 strips of muslin in thirds, lengthwise. Cut strips longer (about 1 1/2 inches longer) than the width of the piepan. I used 6 strips for the lattice. Lay these strips in a grid (like lattice) and hot glue where they meet (just takes a little dab). Place batting on the bottom of the pie pan, put potpourri on top, lay the lattice on top of the potpourri and tuck the edges down the side (trim the lattice if it's too long).

You can put the pie in the oven AFTER you've turned it off, and it scents the whole kitchen! BTW... You can refresh the pie with the liquid scents.