



Vanilla Jam Swirl Pie

Use your favourite jam to personalize this pie!

8 servings



Easy

up to 40 Min.



Ingredients:

Pie Crust:

1 pouch Shirriff Pie Crust

4 tbsp butter

3 - 5 tbsp cold water

Filling:

1 pouch Shirriff Vanilla Pudding & Pie Filling

3 cup 2% Milk

4 tbsp raspberry jam or jam of choice

1 tbsp boiling water

- 1 Preheat oven to 425°F/220°C.
- 2 Prepare the pie crust as instructed on the package. Fit one dough into an 8-inch square pan. Using a fork, gently poke all over the dough. Bake for 8-10 minutes. Place on a wire rack to cool. Reserve the second dough for another pie.
- 3 Prepare Vanilla Pudding & Pie Filling as instructed on the package. Allow to cool for 5 minutes. Pour the pudding onto the cooled base. Evenly disperse sprinkles on top of pudding. Refrigerate 3-4 hours or until firm. Cut into 16 squares and serve.

