

People

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TAKING DOWN A HOLLYWOOD PREDATOR

How brave women—from superstars to assistants—stood up to a powerful movie mogul accused of horrifying sexual abuse

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Mini Mummy Pies

THE CHEF-OWNER OF BUTTERCREAM BAKESHOP IN WASHINGTON, D.C., SHARES A 'HAUNTINGLY SWEET TREAT'

- 2 (14.1-oz.) pkg. refrigerated piecrusts (4 crusts)
- 1 large egg, lightly beaten
- 2 oz. cream cheese, softened
- $\frac{3}{4}$ cup cherry jam
- Candy eyeballs
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{4}$ tsp. vanilla extract
- 2 drops white liquid food coloring

1. Preheat oven to 400°. Stack 2 piecrusts together on a lightly floured surface. Roll pie crusts together to form a 14-inch circle; trim edges to form a 12-inch square. Cut into 8 rectangles. Place on a parchment-paper-lined baking sheet.
 2. Unroll remaining 2 piecrusts on a lightly floured surface. Cut each piecrust into 20 (5x1-inch) strips.
 3. Brush edges of each rectangle with beaten egg. Spread center of each rectangle with about $1\frac{1}{2}$ teaspoons cream cheese, leaving a $\frac{1}{2}$ -inch border. Spoon 1 tablespoon jam on top of cream cheese. Arrange 4 or 5 strips of dough onto each pie, crisscrossing to resemble a mummy and brushing with egg wash to adhere strips to edges (see below).
 4. Bake until golden brown, 20 to 25 minutes. Place eyeballs on jam filling while hot. Cool pies on baking sheet 5 minutes. Transfer to a wire rack to cool completely.
 5. Stir together powdered sugar, $1\frac{1}{2}$ teaspoons water, vanilla and food coloring until smooth. Spread glaze over cooled pies.
- Serves:** 8 **Active time:** 30 minutes
Total time: 1 hour, 25 minutes



HOW TO MAKE A MUMMY

YOUR 3-STEP GUIDE TO PASTRY 'BANDAGES'

1. BRUSH

Use a pastry brush (or your finger) to coat the edges of the dough with egg wash.



2. FILL

Spoon jam in the center of the dough, leaving a $\frac{1}{2}$ -inch border so it doesn't bubble over while baking.



3. TOP

Drape strips of dough on top of the filling, crisscrossing as you go. Leave a gap near the top for the eyeballs.

