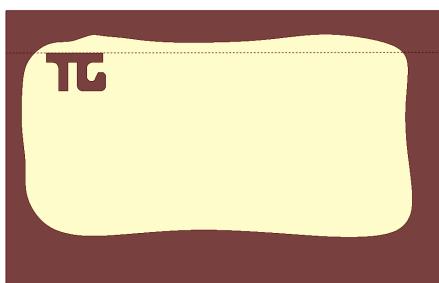
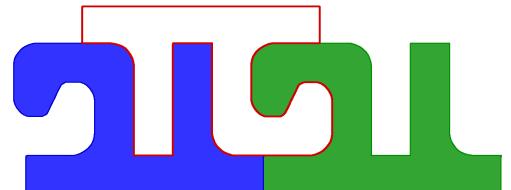
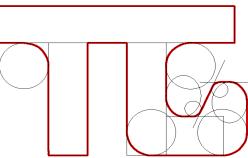


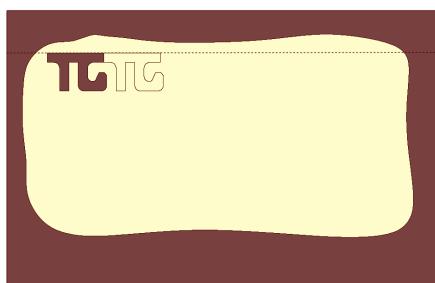
How to use your Mathemalchemy pi-shaped cookie cutter.

The shape of your pi-cookie-cutter was designed so that it tiles the plane -- if you cut out many identical shapes, then you can arrange them next to each other so that they cover a large area exactly, without leaving empty spaces.

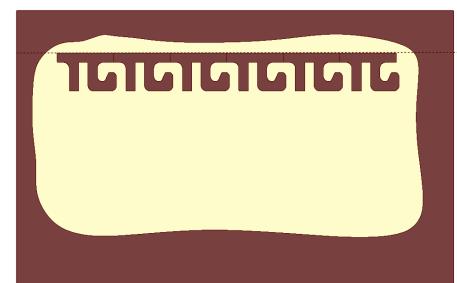
You can exploit this when cutting out pi-shaped cookies from your rolled-out dough, as illustrated in the following pictures. Cut out your first cookie near the top left corner. (*The long legs of the shape may make this a bit tricky; it helps to work with a refrigerated sheet of dough, and lift the cut-out dough together with the cutter to transfer it to the baking sheet; you can use your pinkie or the back of a chopstick to gently push the dough out from the cutter to deposit it.*) Then draw a straight line on the dough with the point of a knife, to align the next few cookies, cut them out one by one, and transfer to the baking sheet. (*You can also simply cut off the extra strip at the top, instead of only drawing a line.*)



Dough after first cookie is cut out

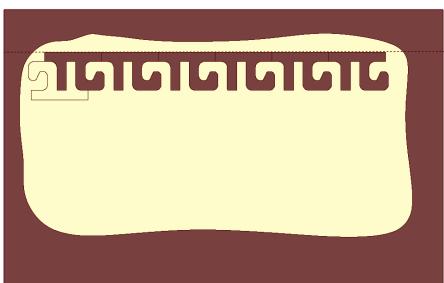


Cookie cutter is placed for 2nd cut-out

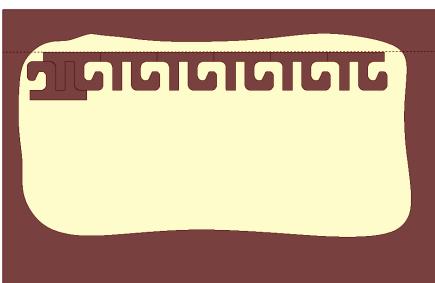


First row of cut-outs completed

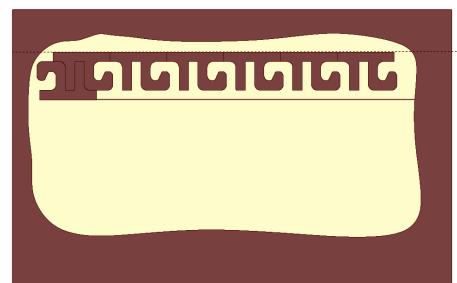
In the next row, the shapes are upside-down; to cut out the first, use the cookie cutter again, as in the left panel of the picture below. Next, use that cut-out as a guide for a second straight line, cut through the dough with a knife.



Cutter placed for 1st cookie in 2nd row

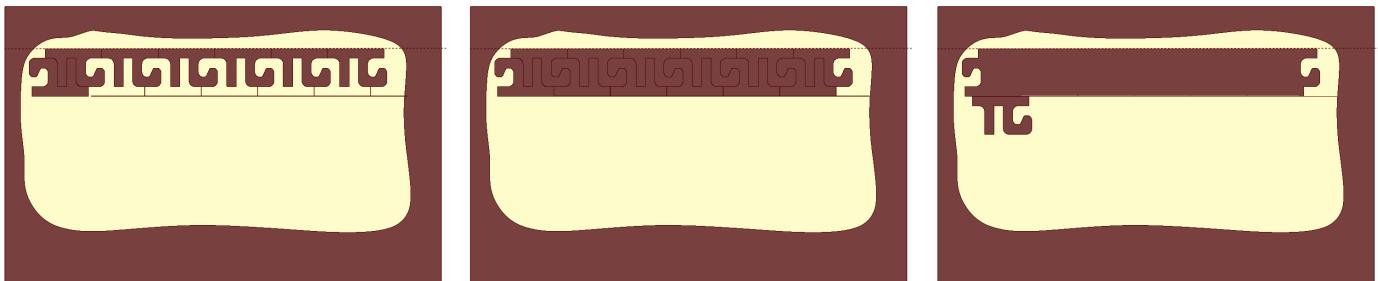


1st cookie in 2nd row is cut out



Knife cut in dough for 2nd row

Finally, use the knife again to separate this strip into individual pi-shapes, and transfer them to the baking sheet. Next, cut out a new row of pi-shapes, upright, using the cookie cutter again.



Cut 2nd row strip into individual shapes Transfer all 2nd row shapes to baking sheet Start of 3rd row, using cutter again

Proceed in the same way as before, row after row, until there is no more room for further rows. Then gather the remaining dough into a ball, roll out again, and cut out more.

Below are two recipes, one sweet and one savory, that work well. You can of course also use your own favorite recipe.

Savory recipe: Herbed cheese biscuits

2.5 cups of unbleached all-purpose flour (e.g. King Arthur)

2 sticks of unsalted butter (soft)

0.5 lb of grated cheese (parmiggiano reggiano or peccorino romano)

2 eggs

fresh herbs (parsley and rosemary work well, but thyme and oregano are also a good combination)

some salt

Mix all the dry ingredients together in a bowl.

Rub the soft butter between your fingers with the dry stuff to make a crumbly mix.

Add the eggs, first beaten to break up the yolks, and mix well; this addition makes it all clump together.

Shape into a flat disk of about 1/2 or 3/4 inch thick, cover and let rest in fridge for 1 hour.

Roll the cooled dough out to 1/8 to 1/4 inch thickness, depending on your preference (it is easy to do this between two parchment paper sheets) and cut out cookie shapes.

Bake on a cookie sheet lined with parchment paper or a silicone mat for about 10 to 15 minutes in a 325 degree oven -- cookies should be starting to color but not get too dark.

Cool on a rack before serving or putting in an airtight tin.

Sugar cookies

1 and 5/8 sticks butter (or 175g) -- soft

1 cup fine (caster) sugar (or 200g)

2 large eggs

1tsp vanilla extract

3 1/3 cups all-purpose flour (or 400g) + flour for rolling out dough

1 tsp baking powder

1 tsp salt

Mix butter and sugar together until light and fluffy.

Beat in eggs and flavoring.

Mix dry ingredients well, then add to butter-sugar-eggs mixture and mix it all.

Shape into a flat disk, cover and refrigerate for 1 hour.

Roll out to a thickness of about 3/8" (or thinner if you prefer) and cut out shapes.

Place on a cookie sheet, greased or covered with parchment paper or silicone mat -- not much spacing is needed because they don't spread much in baking.

Bake in a preheated oven, at 350 degrees F (180 degrees C) for about 10 minutes.

Cool on a rack before serving or storing in an airtight tin.