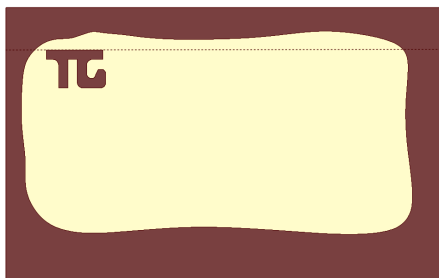
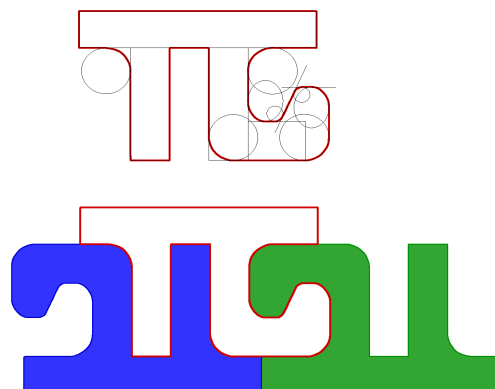


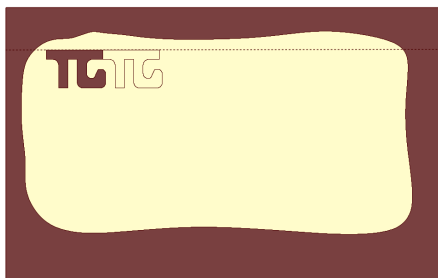
## How to use your Mathematicalchemy pi-shaped cookie cutter.

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.

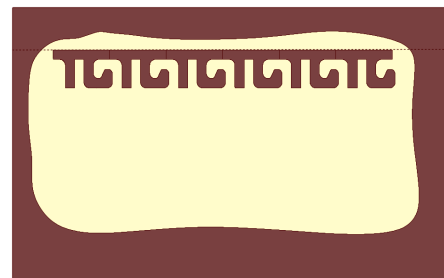
You can exploit this when cutting out pi-shaped cookies from your rolled-out dough, as illustrated in the following pictures. Cut out your first cookie near the top left corner. *(The long legs of the shape may make this a bit tricky; it helps to work with a refrigerated sheet of dough, and lift the 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

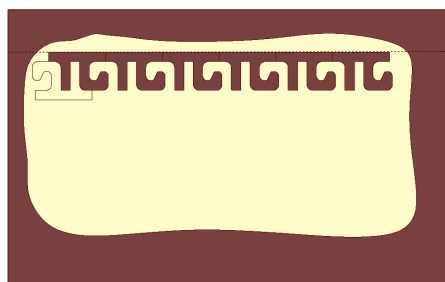


Cookie cutter is placed for 2<sup>nd</sup> cut-out



First row of cut-outs completed

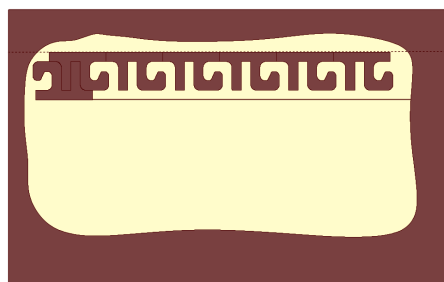
In the next row, the shapes are upside-down; to cut out the first, use the cookie cutter again, as in the left panel of the picture below. Next, use that cut-out as a guide for a second straight line, cut through the dough with a knife.



Cutter placed for 1<sup>st</sup> cookie in 2<sup>nd</sup> row

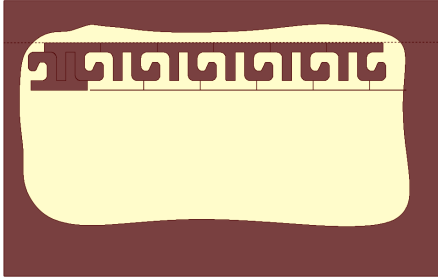


1<sup>st</sup> cookie in 2<sup>nd</sup> row is cut out

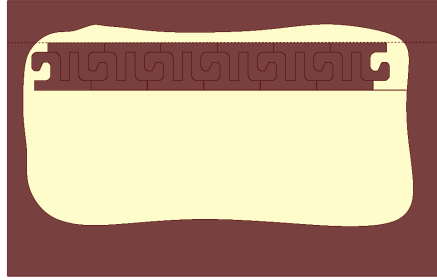


Knife cut in dough for 2<sup>nd</sup> row

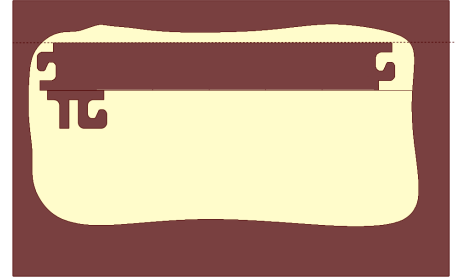
Finally, use the knife again to separate this strip into individual pi-shapes, and transfer them to the baking sheet. Next, cut out a new row of pi-shapes, upright, using the cookie cutter again.



Cut 2<sup>nd</sup> row strip into individual shapes



Transfer all 2<sup>nd</sup> row shapes to baking sheet



Start of 3<sup>rd</sup> 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 (parmigiano reggiano or peccorino romano)

2 eggs

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

some salt

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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

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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.