



# How to bake a *Raspberry Pi*

## INGREDIENTS

🏠 1 Raspberry Pi 4 board for filling

🏠 1 USB-C power cable

🏠 1 fitted case for the crust

🏠 32GB microSD card

🏠 Computer screwdriver  
(if your case requires you to secure the board)

🏠 A PC or laptop with a microSD card reader

If you don't have one with a card reader, be sure to get a card reader to plug into the PC when you're ready to bake your device.

🏠 Raspberry Pi Imager

## INSTRUCTIONS

- Take the board for your filling and place it in the bottom of your case.
  - If your case bottom has screws to secure the filling to the crust, get the right sized computer screwdriver and secure it now.
- If the case top has a fan, place the wires on the appropriate GPIO pins then click the top in place.
- Slide the 32GB microSD card into the SD card reader on your computer (or the separate reader plugged into your device).
- Open the Raspberry Pi Imager.
  - We're baking a Raspberry Pi 4 today - select that as the Device.
  - For the top crust, you can select any type of Operating System for your needs.
    - Follow any specific baking instructions for the OS you choose.
  - Select the microSD card as the Storage device.
  - Follow the onscreen instructions to finish baking your Raspberry Pi OS.
- Once completed, safely remove the microSD card from your computer and slide it into the SD card slot on your Pi.
- Plug the power cable into its port - now you can enjoy your freshly baked Raspberry Pi 4!



Home Assistant

PRESENTS

# How to bake a *Raspberry Pie*



**Prep Time**

15 mins



**Cook Time**

45 mins



**Total Time**

1 hr



**Servings**

8



**Yield**

1 (9-inch) pie

## INGREDIENTS

- 1 (14.1 ounce / 400 grams) package double-crust pie pastry, thawed
- 4 cups (≈520 grams) raspberries
- 1 cup (200 grams) white sugar
- 2 ½ tablespoons (34 grams) tapioca
- 1 tablespoon (15 grams) lemon juice
- ¼ teaspoon (1 gram) ground cinnamon
- ⅛ teaspoon (0.5 gram) salt
- 4 teaspoons (19 grams) butter
- 1 tablespoon half-and-half (5 grams) cream

## INSTRUCTIONS

- Preheat the oven to 425 degrees F (220 degrees C). Line the bottom and sides of a 9-inch pie plate with one pie crust.
- Mix raspberries, sugar, tapioca, lemon juice, cinnamon, and salt together in a large bowl until raspberries are well coated; pour into pie crust and dot with butter.
- Cover filling with remaining pie crust; flute edges to seal. Brush cream on top, then cut several slits to allow steam to escape.
- Bake pie in the preheated oven for 15 minutes. Reduce the heat to 375 degrees F (190 degrees C) and bake until crust is golden and filling is bubbly, about 30 to 35 minutes more. Allow pie to cool completely before serving.

## RECIPE TIP

If the edges brown too fast, cover them with strips of aluminum foil about halfway through baking.