



Home Assistant

PRESENTS

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!



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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.