You Can Calculate Your Pi and Eat Pie Too
Written and Illustrated by Lily from North Carolina

Daisy Woods
In 1987, 4-year-old Daisy Woods was baking sugar cookies with her mom in the kitchen. This was Daisy’s first time baking and she fell in love. The sweet smells that came from the oven, the bright colors of the sprinkles that fell onto the cookies, and the sugary taste of the royal icing got Daisy hooked on baking. Now 37, Daisy works as a bank manager and assists people with their accounts. She has a cubicle in a busy office where she can barely hear herself think because it is so noisy. She daydreams of Saturday, the day she has off when she goes to her baking club.

Gracie Stone
At 9 years old, Gracie Stone got her ideas for baking by walking down the endless aisles of Hobby Lobby. She picked up some yellow fondant, some piping tips, and made a Minion cake for her best friend’s birthday. Now 39, Gracie is a Research Analyst who thinks... So many of my talents wasted sitting in an office building looking at data. She waits excitedly for when she can go home to her daughter Emily, where the two of them live together in a small two-bedroom apartment. Gracie is teaching Emily to bake in the evenings. As a single parent, Gracie enjoys spending this time with Emily, but she enjoys the adult interaction of her Saturday baking club. Gracie is lucky that Emily goes to her grandparents for the day so Gracie can bake with Daisy, Tommy, and Logan.
One day Gracie showed up late to their Saturday Baking Club with Emily in her arms and immediately apologized and told us what had happened. “I am so sorry my parents could not take care of Emily today, do you guys mind if Emily could stay and watch.”

“Of course! She can stay as we all love her!” I said taking Emily from her and setting her down. While we were baking, Emily asked us the question, “where did you meet my mommy?”

“Well, we all met a long time ago at a conference. I was heading to a session when I bumped into your mommy. We were both heading to the same session and we got to talking. We almost talked through the entire session! We just about got kicked out, but lucky for us the topic wasn’t that interesting. It just so happened that our schedule aligned for one more session and that is when we met Tommy and Logan. After the session, we got together for a cup of coffee. Me and your mommy started telling them that we loved to bake but didn’t have time in our busy work schedule. Then Tommy and Logan told us about their jobs.

“Well I work as a Financial Analyst, but my job is extremely stressful. I would not recommend going into that career” replied Tommy.

“My job is designing machines that go to mass production places,” said Logan.”

“Emily, did this story answer your question?” I asked.

“Yes it does thank you, Ms. Daisy,” replied Emily.

“Oh, you don’t need to call me that Miss Emily.”

“Oh yes she does,” Gracie fired back quickly. “Remember Emily, only polite bakers are allowed to bake with the grownups”

“Yes, Mommy, What are you making now?” questioned Emily.

“Well we are making some pie crust, would you like to know the recipe?” asked Logan.

“Yes Please!” exclaimed Emily.

“Here you go.” I said as I handed it to her.
Emily read it aloud,

“Pie Crust Recipe

● Preheat oven 375°F
● 1-½ cups of all-purpose flour
● ½ cup of lard
● ¼ cup ice water
  ○ Cut lard into the flour until the mixture resembles cornmeal.
  ○ Add ice water mix until mixture forms a soft ball
  ○ Makes one double-crust pie shell or 2 single 9” pie crust.”

“Good job on reading that recipe all by yourself! There were some hard words in there, but you pronounced them like a champ.”

“Mommy, what is ‘preheat’?” asked Emily.

“Think about how the oven bakes food. The heat that is in the oven has to come from somewhere. When you press the buttons it causes the oven to preheat,” replied Gracie.

“Thank you mommy!” said Emily.

Gracie Stone

Emily is my life, she is my sunshine. It hit us hard when she was diagnosed with type 1 diabetes. She started acting strangely. Her eating habits changed and she had a constant thirst for water. I noticed her breath started smelling fruity. I took her to the pediatrician because I didn’t feel right and I wanted a professional to check on her. When we got there I told her about the symptoms that Emily was experiencing. The pediatrician did some blood tests and we went home. I got the call two days after her appointment and she was diagnosed with type 1 diabetes. On that day I do not think I could have cried more.

Emily’s next appointment was on Saturday. I had to tell my group that I couldn’t make it this week and I was sorry. Then we had more appointments the same day and time for the following week, finally, Daisy wrote me and asked me if something was wrong. I was hesitant, but I told her what happened. Almost immediately she asked what she could do to help. I told her maybe she could come over to say hi to Emily. Within 20 minutes Daisy was at our door. Emily
came running and asked me who it was, but I told her I didn’t know. The look on her face when she saw Daisy made my day.

**Daisy Woods**

When I found out about Emily, I immediately asked if there was anything I could do. Gracie asked me if I could come and surprise Emily. I picked up some of her favorite movies and some fuzzy blankets and surprised her. When I showed up at her apartment her face was priceless. When I got home from our movie night, the next morning I texted Tommy and Logan to help me come up with diabetic-friendly recipes that taste just as good or better than the originals.

Immediately, we got to work. It took a lot of testing, studying, and trying to find the right ratios. Finding the right ratios was the hardest. When experimenting there was a lot of “too floury,” “not good enough,” or “too much baking soda.” Then after hours of trying different variations, we finally found a recipe that met the baker’s requirements: excellent texture, delicious taste, and most importantly diabetic friendly. We were quite proud of ourselves after finding the right ratios. It is good that we have math backgrounds or this would have been way more difficult.

**Gracie Stone**

One afternoon I got a text from Daisy that says “I’m coming over.” She showed up with Logan and Tommy at her heels. They were either holding a basket or a stack of papers. I let them in and they immediately started explaining. They told me that they created dessert recipes that were diabetic-friendly for Emily and they brought some of the baked goods for Emily to try. She loved them so much. The recipes were so good I suggested that they turn the recipes into a cookbook, and they did! Now the cookbook is a New York Times Bestseller. All of us, including Emily, have shared our story on
talk shows and local news channels. We have organized marathons and many other fundraisers to help find a cure for type 1 diabetes. Until there is a cure, we will keep adjusting ratios and creating diabetic friendly recipes for all who have type 1 diabetes.

The Pie Crust Recipe is my Great Grandma’s

The End

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