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Mia's Thanksgiving Pie

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“Thank You, God,” whispered
Mia, for this bright
Thanksgiving day!



“Come help me bake,
sweetheart,”

Grandma called.

“We’ll make our Thanksgiving
pie – and fill it with
gratitude!



“First, we need flour,” said Grandma. “It reminds us that God provides what we need – just like He sent manna in the desert.”

“Thank You, God, for food,”
Mia said.



“Butter makes things soft,”
Grandma smiled. “God’s love
softens our hearts too.”

Mia giggled as she stirred.

“Thank You, God, for love that
melts like butter!”



“Sugar makes life sweet,”
Grandma said. “When we
thank God, it sweetens
our hearts.”

“Thank You, God, for
sweetness,” Mia whispered.



“Apples remind us of God’s
good gifts – fresh, crisp, and
new every morning,” said
Grandma.

“Thank You, God, for all the
good things You give,”
said Mia.



“Cinnamon adds warmth,”
Grandma said. “Just like
kindness does.”

“Thank You, God, for warm
hugs and kind hearts,” said
Mia.



“Sometimes we must wait,”
Grandma said softly. “While we
wait, God is still at work – just
like the pie baking.”
Mia nodded. “Thank You, God, for
patience.”



“It’s done!” Mia cheered.

“It smells like Heaven!”

“Yes,” Grandma said,

“because thankfulness
always does.”



The family gathered around the
table.

“Before we eat,” Grandma said,
“let’s thank God for every
blessing – big and small.”

Everyone held hands and prayed.



Mia whispered softly,
“Thank You, God, for
Grandma,
for pie, for family,
and for Your love that fills my
heart.”



Mia helped wash the last dish.

“Thanksgiving isn’t just today, is it,
Grandma?” she asked.

“No, dear,” Grandma smiled.

“It’s every day we remember God’s
goodness.”



“Grandma,” Mia said, “the pie
was perfect.”

“It was,” Grandma said,
because we mixed in the sweetest
ingredient of all – a thankful heart.



Mia's Thanksgiving Pie



Sugar

Pie
stl

Give
Thanks

Mia's Thanksgiving Pie Recipe



Ingredients

- 2 cups of flour - for God's daily provision
- 1 cup of butter - for hearts softened by love
- $\frac{3}{4}$ cup of sugar - for the sweetness of thankfulness
- 6 cups of sliced apples - for God's good gifts
- 1 teaspoon cinnamon - for warmth and kindness
- $\frac{1}{4}$ teaspoon nutmeg - for the spice of joy
- A pinch of salt - to remember God's faithfulness
- 1 tablespoon of love - the secret ingredient in every blessing



Mia's Thanksgiving Pie



1 cup



butter



sugar



1 teaspoon cinnamon



love

Directions

1. Preheat oven to 375°F.
2. Mix flour, butter, and sugar
3. Stir in apples and spices
4. Pour into crust
5. Bake until golden
6. Share and enjoy





Directions

1. Preheat your heart (and oven) to warmth and gratitude
– 375°F (190°C).
2. Mix flour, butter, and a thankful heart until life feels
soft and full.
3. Stir in sugar, apples, and spices, remembering: God's
blessings are fresh every morning.
4. Pour into a crust of love, smoothing each worry with
prayer.
5. Bake until golden, while whispering, “Thank You, God, for
Your goodness.”
6. Share with family, friends, and neighbors – because joy
grows when it's given away.



“Every pie, every prayer, and
every day is sweeter when
it’s filled with gratitude.
Remember, thankfulness is
the recipe for joy.”



Give thanks to the Lord, for

He is good;

His love endures forever.

Psalms 107:1