

MINI APPLE PIES



Ingredients

Pie Crust

2 1/2 cups all purpose flour
1 Tbsp sugar
1/2 tsp salt
1 cup (2 sticks) cold butter
1/4 cup ice cold water

Egg Wash

1 egg, scrambled

Apple Pie Filling

4 Large or 5 Small Granny Smith Apples;
peeled and sliced
1/2 Cup light brown sugar
2 Tbsp unsalted Butter
1/2 tsp lemon juice
1/2 tsp cinnamon
Pinch nutmeg
Pinch salt
1 Tbsp cornstarch



Instructions

Make the pie crust: Preheat Oven to 450 Degrees Fahrenheit

- Combine flour, sugar, and salt in a large mixing bowl
- Cut each stick of butter into 8 pieces and add to the bowl. Gently toss to flour the butter.
- Using a pastry blender, cut butter into the flour until pieces of butter are the size of peas.
- Add cold water to the bowl. First mix & then work in with your hands to form a stiff dough.
- Remove from the bowl, press into a ball and divide dough in half. Wrap in plastic wrap and chill until ready to use or roll out to use immediately.

Make the filling:

- In a medium sized pot, add sliced apples, brown sugar, butter, cinnamon, nutmeg and salt.
- Mix, cover and cook over medium heat 7-8 minutes until apples are fork tender
- Turn off heat & mix in cornstarch to thicken the liquid. allow to cool while preparing crusts

Prepare the pies:

- On a floured surface, using a floured rolling pin, roll out pie crust to 1/8" thickness. Using the size pie tin you have, cut a circle 1/2 inch wider than the tin on all sides. For a 6 inch pie tin, cut a 7 inch circle. repeat for second pie.
- Gently place the pie crusts in the tins making sure the crust does not rip in the process. Hang excess dough over the edge of the pie tin.
- Fill each pie with with half of the pie filling
- Roll another 2 rounds of pie crust the same size as the first and place over the pie filling.
- Crimp or flute edges of the pies and make a few slits in the top crust to allow steam to escape.
- Brush top of pies and edges with egg wash to help with browning.
- Bake pies at 450 degrees for 15-18 minutes until crust is golden brown and filling is bubbly.
- Cool at least 1 hour before serving. **Makes two 6 inch pies.**