

Mini Fruit Pie Recipe (Makes 8 Mini Pies)

Ingredients for Crust:

1 cup all-purpose flour
¼ cup cold butter or margarine
1 tablespoon sugar
1 teaspoon baking powder
1 egg
2 tablespoons milk
2-3 tablespoons of bench flour

Ingredients for Filling and Topping

fruit pie filling, any flavor

2-3 tablespoons of sugar
1 egg mixed with 1 tablespoon of water
to make an egg wash

Directions:

- Preheat oven to 425 degrees F.
- Clean off work surface and dry with a clean towel.
- For the crust, place the flour in a large bowl and cut in butter using a pastry blender or two knives or a fork until coarse crumbs form.
- Stir sugar and baking powder into the flour and butter mixture.
- In a separate cup or bowl, combine the egg and milk and mix until blended. Add egg and milk mixture to flour mixture and combine until a dough forms. Your hands may be your best tools to use here. If dough is sticky add a little flour at a time until it no longer sticks to your hands. *If you will be making pies later, you can wrap the dough in plastic wrap and put in the refrigerator.
- Clean off the top of the fruit filling can and carefully open the can using a can opener. Spoon filling into a bowl for easy use, you may need to cut the fruit pieces (apple filling) smaller so it will easily fit in pies.
- Place about 1-2 tablespoons of bench flour on your clean work surface and spread out with your hand. Also, flour your rolling pin by putting some flour in your hand and covering the rolling pin.
- On your lightly floured surface, roll out your dough always starting in the center and moving outward in all directions. Roll dough into a 16x8 inch rectangle.
- Cut rectangle into eight 4 inch squares. You can also use a cookie cutter, glass or small bowl to cut out shapes - your teacher will explain/show you this option.
- In a small bowl scramble an egg with a tablespoon of water to make an egg wash.
- Spoon about 1 tablespoon of fruit filling onto the center of each piece of dough.
- Brush the edges of the dough with egg wash mixture.
- Fold the opposite corners or sides of the dough over on each other, covering the filling. Pinch the edges to seal. You can also use the prongs of a fork to seal.
- Place the filled pies on an ungreased baking sheet or a baking sheet covered with parchment paper.
- For the topping, brush the tops of each pie with the remaining egg wash and sprinkle on a light coating of sugar.
- Bake until light golden brown, about 8 to 10 minutes.
- Cool pies on baking sheet for 3 to 4 minutes.
- Serve warm or transfer to wire rack to completely cool.

- Other options: serve warm pies with ice cream, whipped cream or change filling inside pies.