

Mini Apple Pie Recipe (Makes 8 Mini Pies)

Ingredients for Crust:

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

Ingredients for Filling and Topping:

1 large apple used for baking
1 teaspoon ground cinnamon
(can substitute ground ginger for
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.
- For the crust, place the flour in a large bowl and cut in butter with a pastry blender or two knives until coarse crumbs form.
- Stir in sugar and baking powder to flour and butter mixture.
- Combine the egg and milk and mix well. Add egg and milk mixture to flour mixture and combine until a dough forms. Your hands may be your best tools to use here.
- For the filling, wash apple. Your choice if you want to peel the apple first using a peeler. Cut apple in half and remove core using a melon ball tool or a utility knife.
- Carefully grate each apple half using the large opening side of the grater.
- Place apple in small bowl and add 1 tablespoon of sugar and 1 teaspoon of cinnamon (or ginger). Mix together and set aside.
- Place about 1 tablespoon 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 rolling the pin the flour.
- 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 to make shapes (your teacher will explain this option).
- Spoon about 1 tablespoon of apple filling onto the center of each square of dough.
- Brush the edges of the dough with egg wash mixture (1 egg beaten with 1 tablespoon of water).
- Fold the opposite corners of the dough towards the middle, covering the filling. Pinch the edges 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 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.