



"Bake what you love and love what you bake." Established 2005

Check out our **Welcome Home Cookie Recipe** on the back of the **Domino® 4lb. Granulated Sugar Bag**

Phone (631) 543- 8608

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Mini Apple Pies

Prep Time: 1 hr. Servings: 6 or 7 pies

For the dough:

Here's What You Need:

1 1/3 cup all-purpose flour

½ -teaspoon salt

1-tablespoon sugar

1 - stick unsalted butter or ½ stick unsalted butter + ¼ cup vegetable shortening

3 to 4 tablespoons ice cold water or orange juice (maybe up to 8, depending on the weather)

Rolling Pin, Cookie Sheet, and Parchment Paper

Here is How You Do It:

Using your hands, rub the four three ingredients together until the mixture is crumbly and still contains some larger chunks of butter/vegetable shortening.

Make a well in the center of the flour/butter mixture; add to this approximately 3 to 4 tablespoons of ice water or orange juice. Gently mix the water into flour/butter mixture until a dough is formed.

Remove dough from bowl. Divide dough in half roll it into 2 balls, flatten into disks, and wrap it in plastic wrap. Let it rest in the freezer for about 20 to 30 minutes, or place it in the fridge for at least 1 hour. Reserve bowl and reuse it to make your filling.

For the Filling

Here is what you need:

1 large Apple – peeled, cored, and dice, a squeeze of lemon juice, 2 tablespoon granulated sugar, 2 teaspoons flour, & 1/2 teaspoon cinnamon



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Place the cut apples into a bowl. Then add the squeeze of lemon juice; toss to coat. Mix in sugar, flour, and cinnamon until the apples are equally covered.

Egg Wash: In a small bowl, crack **1 egg with 1 teaspoon of water** and beat with a fork. If you have a brush, great; if not, then use your fingers to spread the egg wash on to the top of the dough. Make sure to wash your hands.....

Here is How You Do It:

Preheat oven to 400 degrees.

Remove one disk from the fridge and roll out dough, about 1/8 inch thick. Using 3 ½ -inch round shaped cookie cutter or a water glass, cut out 6-7 pieces of dough first. Place dough circles on a cookie sheet covered with parchment paper. Spread egg wash over the top of the dough. Fill dough with apple pie filling leaving ½ inch round border of dough. Roll out second disks and cut out 3 ½ inch dough circles. Brush the dough circles with egg wash. Place the dough egg wash side down on top of the apple filling. Using a fork, press down on the edges, then puncture holes randomly- about 3 or 4 times to vent crust. Brush with egg wash again and place in the oven to bake for about 20 - 25 minutes, or until lightly golden-brown. Remove from oven and cook on a wire rack. Store left over mini pies in fridge. Alternative: Use a cupcake pan and shape into more of a pie shape.

Sugar Glaze to finish: ½ cup powdered sugar – add 1 tablespoon water. Drizzle on cooled mini pies with a fork.