



Mini Apple Pies

Sarah's servings: 8, Sarah's skill: Medium, Baking time: 25-30 mins

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large egg

Filling

1 Kg Eating apples (weight before peeling)
30g Unsalted butter
50g Caster sugar

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Filling Peel, core and chop the apples into small chunks.
- In a medium sized pan put the prepared apples, butter and sugar. On a low heat mix until the butter and sugar have melted then let it simmer until most of the liquid has evaporated. Set aside to cool.
- Preheat the oven to 200 degrees centigrade (180 fan) Gas Mark 4.
- Take the pastry out of the fridge and lightly flour the work surface. Then roll out the pastry and cut out 8 circles of the pastry for the base of the pies.
- Press the circles of pastry into a deep muffin tin.
- Fill each tart with the cold apple mixture and press with a small spoon so they are nicely packed with the apples.
- Cut 8 circles of pastry for the lids.
- I cut a small apple shape out for a steam hole but a small cut will suffice.
- With milk or egg wash brush the top of the pie and the bottom of the lid - then place a lid on top of each pie and press down to seal.
- Brush the tops with milk or egg wash.
- Bake for 25-30 minutes.
- Leave them to cool completely in the tin(s) before removing them.