

Mini Apple Pies

12 servings

- 3 to 4 apples cored, peeled, and thinly sliced (3 cups)
 - 1 tablespoon lemon juice
 - 1/2 teaspoon lemon zest
 - 5 tablespoons brown sugar
 - 3 tablespoons granulated sugar
 - 2 tablespoons all-purpose flour
 - 1 tablespoon bourbon
 - 1 teaspoon cinnamon
 - 1/8 teaspoon salt
 - 1 tablespoon unsalted butter
 - 2 store-bought or homemade pie crusts
1. Peel, core, and slice apples into thin slices. Place in medium side bowl.
 2. Toss apples with lemon juice and bourbon
 3. Whisk together flour, sugars, and cinnamon.
 4. Toss dry ingredients with prepared apples, making sure that apples are evenly coated.
 5. Transfer mixture to medium saucepan. Top with butter. Cover and cook over medium heat. Bring up to a simmer until apples are soft.
 6. Remove from heat.
 7. Roll out 2 pie crusts. Using a 3¾ to 4-inch round or fluted cookie cutter, cut 12 circles.
 8. Carefully press a dough circle into the bottom and up the sides of a standard size muffin pan, being careful to avoid tearing the dough. Do this to all 12 muffin cups. Place in refrigerator to chill.
 9. Preheat oven to 375 degrees.
 10. Fill each muffin cup with 2 tablespoons of the prepared apple filling.
 11. Top as desired:
 - Weave a lattice top, brush with an egg wash, and sprinkle with decorator's sugar

- Cutouts: Brush with egg wash and sprinkle with decorators sugar
 - Crumb topping (see below)
12. Place the muffin pan on a baking sheet lined with parchment paper to catch any baking spills.
 13. Bake or 25-30 minutes at 375 degrees.

Crumb Toppings

- $\frac{3}{4}$ cup brown sugar
 - $\frac{1}{2}$ cup oatmeal
 - $\frac{1}{4}$ cup all-purpose flour
 - 1 teaspoon ground cinnamon
 - $\frac{1}{2}$ teaspoon ground nutmeg
 - $\frac{1}{2}$ cup cold butter
1. Combine dry ingredients
 2. Cut in butter until mixture looks like the size of small peas.
 3. Use to top muffins, crisps, or other baked desserts.