RECIPE

Mini Apple Pies

MAKES

24 mini pies US Metric

TOTAL

45 min

Ingredients

- [ ] 1 ¼ cups all-purpose flour
- [ ] ¼ tsp salt
- [ ] ½ cup (1 stick, 113 g) cold unsalted butter, cut in ½-inch cubes
- [ ] 3 to 4 tbsp ice water
- [ ] flour, for rolling
- [ ] 3 Honeycrisp apples, diced small
- [ ] 2 tbsp light brown sugar
- [ ] 1 tsp cinnamon
- [ ] 1 tbsp cornstarch
- [ ] A squeeze of lemon
- [ ] ½ cup rolled oats
- [ ] 2 tbsp light brown sugar, for the crumble
- [ ] 2 tbsp butter
- [ ] A shake of cinnamon
- [ ] 24 parchment squares

Method

1. Make the crust: whisk the flour and salt in a bowl. Cut in the cold butter with a pastry blender, two knives or your fingertips, and stop while the pieces are still about the size of walnut halves. Pieces that size give a flaky crust; worked down to peas, it turns mealy.

2. Sprinkle on 3 tablespoons of ice water and toss with a fork just until the dough holds when you squeeze it. Add the last tablespoon only if it still crumbles; up here a little more water may help. Do not knead: overworking builds gluten and makes the crust tough. Press it into a disk, wrap it and chill at least 1 hour.

3. Set a rack in the lower third of the oven, so the bottoms bake crisp instead of soggy, and heat the oven to 375 °F. Put a parchment square in each cup of a 24-cup mini muffin tin.

4 Roll the dough on a floured counter a little thinner than ⅛ inch and cut 24 rounds with the rim of a ⅓-cup measuring cup (about 2.6 in), re-rolling the scraps once. Press one into each cup.

5 Toss the apples with the sugar, cinnamon, cornstarch and lemon. Add a heaping tablespoon to each cup.

6 Rub the oats, brown sugar, butter and cinnamon together until clumpy and top each cup.

7 Bake on the lower rack 20–25 minutes, until the edges are golden and the filling bubbles.

8 Cool 10 minutes in the tin, lift out by the parchment, and cool completely.