

Mini Apple Pies



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Recipe by: Laura Vitale

Makes About 2 Dozen

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

For the Crust:

- __ 2 ½ cups of All Purpose Flour
- __ ¼ cup of Granulated Sugar
- __ 1 ½ tsp of Orange Zest
- __ ¼ tsp of Salt
- __ 1 Envelope of Vanillina or 1 tsp of Vanilla Extract
- __ ½ Envelope of Pandegliangeli or 1 ½ tsp of Baking Powder
- __ ¾ cup of Unsalted Butter, cold and cut into bite size pieces
- __ ¼ cup of Vegetable Shortening, cold and cut into bite size pieces
- __ 3 Egg Yolks
- __ A few Tablespoons of Ice Water
- __

For the Filling:

- __ 3 Apples, peeled, cored and finely diced
- __ ¼ cup of Granulated Sugar
- __ 2 1/2 Tbsp of All Purpose Flour
- __ Zest of ½ of an Orange
- __ 2 tsp of Lemon Juice
- __ 1 tsp of Ground Cinnamon
- __ ½ tsp of Salt

1) In the bowl of standing mixer fitted with a paddle attachment, add the flour, vanillina, orange zest, salt and sugar and mix briefly until combined well.

2) Add the cold butter and shortening and mix until the butter and shortening are well distributed throughout the dry ingredients and there are little bits of them running through the mixture.

3) Add the egg yolks and mix until the dough starts to come together.

4) With the mixer running, add in a tablespoon of ice water at a time until the dough starts coming together well.

5) Dump on a floured surface and knead the dough long enough for it to come together.

6) Divide the dough in half and wrap each piece in some plastic wrap making sure to form it into a disk as you're wrapping it. Place the pieces of dough into the fridge for about an hour.

7) Preheat the oven to 375 degrees, spray 2 muffin tins with non-stick spray and set aside.

8) To make the filling, add the apples, sugar, lemon juice, salt, cinnamon, flour and orange zest in a bowl and stir together to mix everything well.

9) On a well floured surface, knead each piece of crust for just a minute to warm it up a bit, then using a floured rolling pin, roll out the crust to about ¼ inch thick. Using a 3 ½ bisquit cutter and 2 ½ rounds (you need a top and bottom for each one) cut out rounds (re roll the scraps and roll out as many as you can) make little slits on half of the rounds.

10) Spray a couple of muffin tins with non stick spray, line the bottom of each one with the larger piece of dough and make sure you place it properly so each one comes up the sides.

11) Add a little filling in each one, brush the tops of each one and top it with the smaller circle of dough, pinch all the sides together so both pieces of dough meet. Brush the tops with some egg wash and sprinkle the top with a little raw sugar.

12) Bake them for about 20 minutes or until golden brown. Allow to cool completely before serving.

