Mini Apple Pies



Summary

Yield: 24
Prep Time: 45 minutes

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Category: Pies
Cuisine: American

Ingredients

- 8 apples
- 12 tbsp flour
- 1 1/2 cup sugar
- 4 tsp cinnamon
- 1/4 tsp nutmeg
- 4 tbsp chilled butter cut into 24 eual portions
- 2 boxes pilsbury pie crusts, chilled not frozen

Instructions

Start by cutting up eight cups of apples into small 1/2in bits.

Mix the apples with:
12 tablespoons of flour
1 1/2c of sugar
4 heaping teaspoons of cinnamon
1/4-1/2 teaspoon of nutmeg (depending on how much you like nutmeg...you could also leave it out)

You will also need:
4 tablespoons of chilled butter cut into 24 equal portions.
two boxes of pilsbury pie crusts (four chilled NOT frozen crusts)

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Make sure you stir everything around getting the apples nice and coated.

Unroll your first pie crust and cut several circles out. Continue this until you have enough crusts. I found that a wide mouth mason jar ring worked perfectly.

Line each cup of your muffin tin with a tiny pie crust.
I found that pinching the edge of the dough around the top edge of the tin and making a hammock of sorts worked really well. You can then gently fill the crusts with your apple mixture and push the crusts down the rest of the way.

You should be able to fill until slightly mounded.

Then take your equally divided butter...

and put a dab on each pie.

Cover as desired with left over dough. Brush with melted butter and bake at 400 for 18 to 22 minutes. I started checking in on mine at 10 minutes and checked every two until they were perfect.