



Mini Apple Pies

Course: **Pastries**

Servings
6 servings

Prep time
10 minutes

Cooking time
15 minutes

Total time
25 minutes

Ingredients

1 roll puff pastry

200 g (1 1/2 cups) peeled, diced apples (about 1-2 medium apples)

60 g (1/4 cup) unsalted butter

40 g (3 tbsp) brown sugar

1/2 tsp cinnamon

1 tsp cornstarch

1 tsp lemon juice

1 tbsp water

1 egg yolk

Powdered sugar (optional, for dusting)

Directions

- 1 Preheat the oven to 200°C (392°F).**
- 2 Prepare the apple filling:** In a pan, melt the butter and cook the diced apples with brown sugar and cinnamon over medium heat until the apples soften and caramelize.
- 3 Thicken the filling:** Mix cornstarch, lemon juice, and water in a small bowl. Add this to the apple mixture and cook until it thickens.
- 4 Prepare the muffin tin:** Brush the tin with butter or oil.
- 5 Shape the puff pastry:** Roll out the puff pastry and cut into 6 squares. Press each square into the muffin tin.
- 6 Fill the pies:** Spoon the apple filling into each puff pastry cup.
- 7 Egg wash:** Brush the edges of the puff pastry with an egg yolk.

8 Bake: Bake for 15-20 minutes, until golden brown.

9 Cool & serve: Let cool, sprinkle powdered sugar, and enjoy!