

MINI APPLE PIES

WHAT YOU NEED:

INGREDIENTS (Makes 12)

- 8 shortcrust pastry sheets
- 2 X 840 gram tins pie apple
- 1 cup sultanas
- 2 tablespoons caster sugar
- 1 tsp cinnamon
- Icing sugar
- Ice-cream or cream



WHAT YOU DO:

METHOD

1. Collect ingredients and utensils.
2. Carefully measure the exact amounts.
3. Preheat oven to 200°C. Grease six 1/3-cup capacity muffin holes.
4. Combine apples, sultanas, cinnamon and sugar.
5. Roll pastry out to 3mm thick. Using an 11cm-round cutter, cut 30 rounds. Use to line muffin holes.
6. Fill pastry cases with apple mixture.
7. Press remaining pastry together. Roll out to 5mm thick. Using a 6.5cm cutter, cut 30 rounds. Place over filling.
8. Fold excess pastry from base of pies over tops, enclosing filling.
9. Brush tops with water.
10. Brush with water and sprinkle with caster sugar and cinnamon.
11. Bake for 25 to 30 minutes or until golden.
12. Serve dusted with icing sugar, ice-cream and/or cream.