

Mini Christmas Pies



Items needed

- Mini muffin tin
- Sweet short crust pastry
- 10-12cm Cookie cutter (depending on the size of your muffin tin)
- Apple filling (make your own or purchase a tin of apple sauce)
- Egg white

Optional filling

- 1 kg tart eating apples
- juice 1 small lemon
- 60 g (1/3 cup) caster sugar
- 60 g (1/3 cup) light brown soft sugar
- 1/2 tsp ground cinnamon
- 1 tbsp plain flour

Instructions

Makes 10-12

1. (Skip this step if using tinned apple sauce.) Peel and core the apples and chop into small dice. Place in a saucepan with the lemon juice, sugars, and cinnamon. Bring up to a simmer then reduce to low and cook for about 15 minutes, adding a splash of water if needed, until the apples are tender. Taste, and add sugar as needed. Set aside until completely cold then sift over the flour and stir through.
2. Line a muffin tray with strips of greaseproof paper so that they overhang either side of each cavity so that you can lift the pies out easily. Use a 10-12cm (depending on the size of your muffin tin) round pastry cutter to cut out 10-12 rounds (If you don't have a cutter you could cut around a drinking glass). Press the rounds into the muffin tin, the edge should come up to just above the top of the tin. Fill each one right to the top with the cooled apple mixture then re-roll the pastry scraps and cut out stars or other decorations to top them with.
3. Place your stars onto the tops of the pies, brush the ends with a little egg white and gently press them onto the pastry base to seal. Place the tray in the freezer for 15 minutes while you preheat the oven to 200°C.

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Mini Christmas Pies cont.

4. Brush the tops of the pies with egg white, being careful not to get any between the pastry and the tin or the pies will be difficult to remove. Bake for 10-15 minutes until golden brown and cooked through; if the tops start to darken too much, loosely cover with tin foil.
5. Leave the pies to cool completely in the tin; the pastry is delicate when warm and they will be difficult to remove. Once cold, carefully prise the pies out of the tin and serve. Store in an airtight container. Dust with icing sugar to serve if desired.



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