

YINZER YUMS OF YESTERYEAR



MINI APPLE PIES

INGREDIENTS

- 2 9-inch pie crusts
- 4 baking apples (peeled, cored, and sliced into $\frac{1}{8}$ inch slices and $\frac{1}{2}$ inch strips)
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup light brown sugar (loosely packed) or $\frac{1}{4}$ cup apple butter
- 3 tablespoons cornstarch
- 2 tablespoons softened butter
- 1 teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground nutmeg
- 2 tablespoons lemon juice
- Pinch salt

PREPARATION

Preheat your oven to 350°.

Core apples and cut them into quarters. Then slice about $\frac{1}{8}$ inch thick. Cut the slices into $\frac{1}{2}$ inch strips. Then, add the apples and the remaining ingredients (save for the pie crusts) into a small casserole dish. Stir everything well, then cover the dish loosely with aluminum foil and bake for 35 minutes.

Turn the oven up to 400°. Cut the pie crust into small circles with a mini biscuit cutter. Poke holes in the bottom with a fork to vent. Bake for 7 minutes, then remove them from the oven. Deflate any bubbles carefully, then spoon in the apples and bake for five more minutes.



ORIGINAL RECIPE - MY MOMS APPLE PIE - MY GRANDMA LUS RECIPE (MINIATURIZED)