



Mini Apple Pies

Want to put a different spin on a classic apple pie? Then make this mini version! With this recipe for Mini Apple Pies you will learn how to make this delicious treat step by step. Always very tasty with a cup of coffee and tea on a birthday party!

Boodschappenlijstje



**FunCakes Mix for Cookie & Pie Crust
500g**
F10170
€3.59



FunCakes Almond Paste 1:1 250g
F54400
€4.25



FunCakes Bake Release Spray 200ml
F54100
€4.99



FunCakes Decorating Bags 41cm pk/10
F85110
€3.79



Wilton Decorating Tip Open Star #1M
02-0-0151
€2.35



**Dr. Oetker Wooden Rolling Pin
Ø6,5x43cm**
DRO1632
€14.99



Dr. Oetker Klop-Fix 3x 8g
1-50-100507
€0.85



Patisse Garnish Ring Ø7x3,5cm
P2094
€3.19



**Patisse Parchment Paper Sheets
38x30cm pk/20**
P01733
€3.85

Ingredients

- FunCakes Mix for Cookie & Pie Crust 500 g
- FunCakes Almond Paste 1:1 -250 g
- FunCakes Bake Release Spray 200ml
- 2 eggs
- 155 gram unsalted cream butter + some extra
- 250 ml whipping cream
- 4 big apples
- 50 gram raisins
- Cinnamon
- 1 tablespoon sugar

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Dr. Oetker Wooden Rolling Pin Ø6,5x43 cm
- Dr. Oetker Klop-fix 3x8gr
- Patisse Garnish Ring 7cm
- Patisse Parchment Paper Sheets 38x30cm pk/20

Step 1: Bake the cookie crust

Put 500 gram FunCakes mix for Sweet Cookie and Crust, 1 egg and 155 gram unsalted cream butter in a bowl and use dough hooks to mix it into a crumbly dough. Knead the dough with your hands into a ball, wrap it in plastic foil and let it rest in the fridge for an hour.

Preheat the oven to 180°C (convection 160°C). Spray 12 baking rings with baking spray. If you don't have enough rings, bake in stages. Take the dough out of the fridge and knead it. Roll it out to thickness of 8 mm. Do this on a surface covered with flour. Cut out 12 rounds of 6,5 cm. Leave the (metal) cutters around the slices of dough and place them on a baking tray covered with parchment paper. Mix 250 gram FunCakes almond paste with 1 egg and put it in a piping bag. Pipe dots of almond paste on the slices of dough. Bake in 20-25 minutes. Let them cool down completely.

Step 2: Make the apple mixture and fill in the cookie crust

Peel the apples and cut them into small cubes. Bake the apple cubes with the raisins, cinnamon, sugar and a cube of butter until soft. Let it cool down. Beat the whipping cream stiff with 2 tablespoons of icing sugar and a bag of stiffener for whipping cream. Put the whipped cream in a piping bag with decorating tip 1M. Add a spoon of apples to each cookie and decorate with a dot of whipped cream. Sprinkle some cinnamon on top.

Step 3: Enjoy these delicious Mini Apple Pies!