



## Mini apple pies

Make the classic Dutch apple pie in a different way, like these mini apple pies. With the FunCakes mix for Cookies and a muffin pan it is easy to make these mini apple pies. Just fill up the pan with custard cream and a delicious apple mixture.

## Boodschappenlijstje

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Cookie Cutter Ring Pro Ø 7 cm

K095111  
€4.97



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118  
€8.92



FunCakes Mix for Cookies 500 g

F10110  
€4.04



FunCakes Mix for Crème Pâtissière 500 g

F10150  
€5.31

Other materials:

- 150 gram butter
- 1 ei (approx. 50 gram)
- 3 apples
- Bag of vanille sugar
- Cinnamon
- 250 ml water
- Bread-crumbs

First make the dough, mix 500 gram mix with 150 gram butter and 1 egg to a dough. Let the dough stiffen for approx. 1 hour in the refrigerator. Peel and cut the apples in little pieces and mix this with the vanilla and cinnamon.

In the meanwhile, make the custard cream. Mix 100 gram mix with 250 ml to create the cream. Mix this in approx. 5 minutes till a smooth cream. Let it stiffen for a while.

Roll out the dough out on a floured flat surface to a thickness of 1 cm. Cut out rounds of approx. 7 cm. Grease the muffin pan and cover the inside with the cookie dough. Sprinkle some bread-crumbs over it. In this way, the moisture will not solve in the dough.

Fill the cakes with custard cream and fill them up with apple mix. Cover the cakes with strips of dough or crumbled dough. Bake the cakes in a preheated oven on 170 °C (convection oven 150°C) in 25-30 minutes golden brown.

Finish them with a delicious swirl of whipped cream!

Made possible by FunCakes.

