



RED SHOES AND THE SEVEN DWARFS

Snow White's (Mini) Apple Pies

Instructions

1. Preheat the oven to 400 degrees F°
2. Combine the apples, sugar, flour, cinnamon, salt, and nutmeg in a bowl and mix well.
3. Roll out the pre-made pie crust and use the outer side of the pastry maker to cut out pieces from the dough.
4. Select a lattice pattern plate and use it to cut out the pattern on half of the dough pieces.
This half will be used for the top of the pies.
5. Open the pastry maker and place a bottom dough piece without lattice markings on the side of the maker with the deeper bowl.
6. Fill the pie with a few spoonfuls of the apple filling.
7. Brush the edge of the bottom pie crust with beaten egg white, then place a piece of pie dough with the lattice markings on top so that the edges of both pieces line up.
8. Fold the maker in half and press both sides into each other to seal the pieces of the pie together.
9. Place the prepared pies on a baking sheet lined with parchment paper. Brush the top with beaten egg white.
10. Bake for 8-10 minutes or until golden brown.

Ingredients & Supplies

Mini pastry maker kit
2 rolls of pre-made pie crust
2-3 lg. apples, peeled and thinly sliced
1/4 c. sugar
1 tsp. flour
1/2 tsp. cinnamon
Pinch of salt
Pinch of nutmeg
1 egg white, beaten
Parchment paper
Pastry brush
Baking sheet



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