

Apple Cookie Pies

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Ingredients

- 1 recipe sweet pie crust (see below), or 1 box store-bought pie crust
- 3 cups Granny Smith Apples, peeled, cored, and finely diced
- ½ small lemon, chopped as finely as possible
- 1 Tbsp. flour
- ¼ cup granulated sugar
- ¼ cup brown sugar
- coarse decorating sugar (optional)



Directions

1. Prepare your pie crust.
2. Once pie crust has chilled, roll half of it out to ⅛" thickness. Cut into circles with a cookie cutter, rerolling as necessary. Transfer the dough circles to a cookie sheet and chill while preparing the filling.
3. Preheat your oven to 350°F.
4. Combine apples, white and brown sugar, lemon pieces, and flour in a small bowl.
5. Spoon approximately 1 tablespoon of filling onto the center of each crust circle.
6. Roll out the other half of the pie crust and slice it into approximately ¼" thick strips. Cut them to appropriate lengths to reach across each crust circle.
7. Form a lattice with the strips of crust on each cookie pie. Press the edges onto the bottom and trim with the cookie cutter you used to cut your circles. Sprinkle each pie with decorating sugar if desired.
8. Bake for 20 minutes, or until the top crust is slightly browned.
9. Cool for 5 minutes on the cookie sheet, then remove to a cooling rack to cool completely.

Sweet Pie Crust

Ingredients

- 10 Tbsp. butter
- 1 ¾ cups all-purpose flour
- ½ cup granulated sugar
- zest of one lemon, grated (optional)
- 1 egg yolk
- 3 Tbsp. cold heavy cream

Directions

1. Cut the butter into ½" cubes and freeze it for at least 30 minutes.
2. When the butter is sufficiently frozen, combine the flour, sugar, lemon zest, and butter in a food processor or large bowl. Pulse until the texture resembles coarse sand.
3. Add the egg yolk and cream and pulse until the dough just begins to come together (it should look crumbly).
4. Scrape the dough out of the bowl and form it into one or two discs.
5. Wrap the disc(s) in plastic wrap and refrigerate for at least one hour or freeze up to two months.