



# **Muffin Tin Fruit Pies**

Casey Barber Jul. 24, 2015 at 12:15 PM











Casey Barber

# print recipe



COOK TIME: 25 minutes
PREP TIME: 60 minutes

SERVINGS: 12 Ingredients

**HOMEMADE CRUST** 

- 3 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1/2 teaspoon kosher salt
- 16 tablespoons (2 sticks) chilled unsalted butter, cut into 1/2-inch cubes
- 1/4 cup + 2 tablespoons ice water
- 1 tablespoon white vinegar or vodka

#### **FRUIT FILLING**

3 pints blueberries OR 1 pound ripe peaches OR 2 pounds tart, crisp apples (like Granny Smith or Braeburn) peeled, cored, and diced into rough 1/2-inch cubes

- 1/4 cup granulated sugar
- 2 tablespoons unsalted butter
- 1/4 teaspoon cinnamon
- 1 tablespoon cornstarch

## **Preparation**



#### Make the crust:

Pulse the flour, sugar and salt together in a food processor to sift and combine. Add the butter and pulse on and off in 3-second bursts until the fat is partially incorporated, with pea-sized chunks throughout, and the texture of the flour resembles moist cornmeal.

With the food processor running, drizzle 1/4 cup of the water and the vinegar through the feed tube just until a shaggy dough starts to form — add the remaining 2 tablespoons water if the dough is still dry and crumbly, but it may not be needed.

Turn the dough over into a clean mixing bowl and lay two sheets of plastic wrap on a clean work surface.

Divide the dough into two mounds on each sheet, pat into discs, wrap up, and chill in the refrigerator for at least 1 hour.

Dough can be made up to 1 day in advance.

QUICK-FIX OPTION: Buy 2 packages of prepared pie dough rounds. Make the filling:

Stir the diced fruit with the sugar, butter and cinnamon in a medium heavy-bottomed saucepan until the butter melts. Cover and cook for 10-12 minutes until the fruit is very soft. Whisk the cornstarch with 1 tablespoon water and add to the fruit. Cover and cook for 2-3 minutes more until the liquid thickens and jells slightly. Let the filling cool for at least 15 minutes. MAKE-AHEAD: Filling can be made up to 3 days in advance. Refrigerate until ready to assemble. Assemble and bake:

Spritz the wells of a standard muffin tin with nonstick baking spray or grease with butter.

On a clean, lightly floured surface, roll one round of chilled homemade dough into a rough 12- by 14-inch rectangle. Cut 12 rounds out of the homemade dough with a 4 1/2-inch round cookie cutter or a clean deli container lid (if you don't have a cookie cutter that size), rerolling the scraps once to get all 12 rounds. OR gently flatten the edges of a storebought pie dough disc with a rolling pin and cut 6 rounds out of the storebought dough, repeating with the second dough round in the package to get 12 total rounds. Gently press the dough rounds into the greased muffin wells. Make sure the dough comes up over the edges of each muffin well, as it will shrink and sink as it bakes. Chill in the freezer for 15 minutes. Preheat the oven to 400 degrees F. Roll out the remaining dough rounds as instructed above. Cut 12 rounds out of the dough with a 3 1/2-inch round cookie cutter. Fill each well with 2 tablespoons filling, then top with the small dough rounds, pressing gently around the edges to adhere to the bottom crust. Cut small slits in the tops of each to vent escaping steam. Bake for 20-25 minutes, until the top crust is golden brown. Remove from the oven and let the pies cool in the muffin tin for 15-20 minutes (until cool enough to handle), then slide a knife around the edges of each pie to loosen and gently pry out of the wells. Serve immediately or at room temperature. Cooled pies can be refrigerated in an airtight container for up to 3 days.

### **RECIPE TAGS**

Dessert Comfort Food American Recipes Food

### **MORE DESSERT RECIPES**



**Brown Butter Butterscotch Marshmallow Squares Recipe** 



Triple Coconut White Chocolate Cream Pie Recipe



Giada's Chianti Affogato Recipe



Summer Cherry Lattice Slab Pie Recipe



S'mores Strawberry Shortcake Trifle Dessert Recipe



Banana Split Kebabs Recipe

See more **DESSERT** >

If You Aren't Using Hanacure Yet, Here's Why You Should

Town and Country | Hanacure

You Will Not Believe Macy's Deals for Sunday

Macy's

Remember Sandra Bullock's Son? Try Not To Gasp When You See How He Looks Now

Miss Penny Stocks

Couple Makes A Bet: No Eating Out, No Cheat Meals, No Alcohol. A Year After, That's What They Look Like

IcePop

It's Like eBay, But Everything Sells in 90 Seconds.

Tophatter

## From the Web Promoted Links by Taboola

Bring the Moon Out of the Night Sky to Your Home (Fuzz Online)

If You Aren't Using Hanacure Yet, Here's Why You Should (Town and Country | Hanacure)

You Will Not Believe Macy's Deals for Sunday (Macy's)

Remember Sandra Bullock's Son? Try Not To Gasp When You See How He Looks Now (Miss Penny Stocks)

Couple Makes A Bet: No Eating Out, No Cheat Meals, No Alcohol. A Year After, That's What They Look Like (IcePop)

The touching way Anthony Bourdain's favorite deli paid tribute to the late chef

'Brave': Anthony Bourdain's ex shares pic and message about 'our little girl'

Eric Ripert, who found Anthony Bourdain in hotel room, speaks about 'best friend'

Former 'America's Got Talent' winner Neal E. Boyd dies at 42

More from TODAY.com

#### **TODAY Food newsletter**

Enter your email

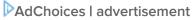
SIGN UF

PRIVACY



A place where anyone can submit recipes, ask questions and share advice.

Join the conversation!





#### **TODAY FOOD VIDEO**



Ryan Scott's Father's Day menu: Brisket sandwich, marshmallow squares, mint cooler



Hoda Kotb and Ryan Eggold celebrate National Lobster Day



Ryan Scott makes Father's Day brunch: Egg sandwiches, tater tots, bacon pancakes



Make Dad a Father's Day feast of grilled steak and cheesy potatoes

#### From the Web

Sponsored Links

Bring the Moon Out of the Night Sky to Your Home

**Fuzz Online** 

If You Aren't Using Hanacure Yet, Here's Why You Should

Town and Country | Hanacure

by Taboola 🕟



The touching way Anthony Bourdain's favorite delipaid tribute to the late chef

#### **POPULAR IN FOOD**



Deserving dad's Father's Day surprise: A



Celebrate Father's Day with BBQ brisket, potato salad & more



Hoda Kotb and Ryan Eggold celebrate **National Lobster Day** 



International Delight Oreo Iced Coffee is available at Walmart.

PAdChoices | advertisement



**About TODAY** Visit TODAY **TODAY** store Jobs TODAY apps Contact us Sitemap

Terms & Conditions Privacy policy Closed captioning Advertise AdChoices

