

Ingredients

Pie Crust

- 4 cups flour
- 1 ¾ cup cold, cubed butter
- 3 TB granulated sugar
- 2 tsp salt
- 1 egg
- ½ cup cold water
- 6 Do-Si-Dos cookies (chopped)

Filling

- 6 granny smith apples
- 10 Do-Si-Dos cookies (chopped)
- 2 TB cinnamon
- 1 tsp nutmeg
- 1 tsp salt
- 1 cup brown sugar
- ¼ cup granulated sugar
- 1 TB corn starch
- 2 TB lemon juice

Streusel Topping

- 1 cup quick cooking oats
- 1 cup flour
- 1 cup brown sugar
- ¼ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp nutmeg
- ¼ tsp salt
- pinch ground clove
- 1 TB cinnamon
- ½ cup melted butter
- 10 Do-Si-Dos cookies

Do-Si-Do Apple Pie

Tom's Thumb Fresh Market

RECIPE Makes about 24 mini pies.

PIE CRUST Mix together flour, sugar, salt and cookies either by hand or in a mixer. Cut cold butter into cubes and place in the mixer. On the lowest speed, mix all ingredients together until butter is the size of a pea. Add in egg and mix to incorporate. Add in cold water slowly until soft dough forms. Wrap in plastic wrap and refrigerate until ready to use.

FILLING Dice granny smith apples and cookies. Stir in remaining ingredients, place in bowl and cover. Refrigerate until ready to use.

STREUSEL TOPPING Put all ingredients except for melted butter into a mixer. On the lowest speed, mix until cookies have broken down and are not larger than a pea. Slowly stream in melted butter and leave at room temperature until ready to use.



TO MAKE MINI PIES Preheat oven to 350. Roll out chilled pie crust until about ¼ inch thick. Cut into small squares and press each square into a non-greased muffin tin. If the crust gets too warm and begins to be sticky, place back in fridge for a few minutes. Fill muffin cups with the apple filling until the filling is even with the top of the pan. Top with the oat streusel and bake for 15 minutes. Cover with tin foil and bake an additional 15 minutes until pie crust is golden brown.

