

Apple Pie Cutie Cookies



Ingredients

PASTRY:

- 2 1/4 cups all-purpose flour, (11 1/4 ozs)
- 13 tablespoons unsalted butter, cut into 1/4-inch pieces and frozen for 15 minutes
- 3 1/2 tablespoons granulated sugar
- 1 teaspoon salt
- 4 1/2 tablespoons ice water, plus extra as needed
- 1 teaspoon ground cinnamon
- 1 large egg, lightly beaten

FILLING:

- 1/4 cup water
- 1 teaspoon cornstarch
- 2 tablespoons unsalted butter
- 1 1/2 pounds Granny Smith apples, peeled, cored and cut into 1/4-inch pieces
- 1/4 cup packed light brown sugar, (1 3/4 ozs)
- 1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg
1/4 teaspoon salt

Directions

1. FOR THE PASTRY:

Using stand mixer fitted with paddle, mix flour, butter, 1 1/2 teaspoons sugar, and salt and beat on low speed until mixture resembles coarse meal, about 3 minutes. Add ice water and mix until dough begins to come together, about 1 minute, adding extra water, 1 tablespoon at a time, as needed. Divide dough in half. Shape each half into 4 inches square, wrap tightly in plastic wrap, and refrigerate for 1 hour. Combine cinnamon and remaining 3 tablespoons sugar in small bowl; set aside.

2. FOR THE FILLING:

Combine water and cornstarch in small bowl. Melt butter in 12-inch skillet over medium-high heat. Add apples and cook, stirring occasionally, until beginning to soften, about 5 minutes. Stir in sugar, cinnamon, nutmeg, and salt and cook until fragrant, about 30 seconds. Stir in cornstarch mixture and cook, stirring frequently, until sauce thickens, 1 to 2 minutes. Transfer to bowl and let cool completely, about 30 minutes.

3. Adjust oven rack to middle position and heat oven to 350°F. Line 2 baking sheets with parchment paper. Roll 1 square of dough into 12 x 8-inch rectangle, 1/4 inch thick, on lightly floured counter. Spread evenly with apple mixture.

4. Roll remaining dough into 12 x 8-inch rectangle, 1/4 inch thick. Using fluted pastry wheel, cut dough into sixteen 12 x 1/2-inch strips. Arrange dough strips diagonally in lattice pattern over filling, trimming as needed.

5. Cut into twenty-four 2-inch squares, brush tops with egg, and sprinkle with cinnamon sugar. Space cookies 1 inch apart on prepared sheets. Bake cookies, 1 sheet at a time, until golden, 30 to 35 minutes, rotating sheets halfway through baking; refrigerate second sheet while first is baking. Let cookies cool completely on sheets. (Cookies can be stored at room temperature for up to 2 days.)

Makes 24 cookies

Notes

Why this recipe works:

Apple pie is a holiday favorite, and these cookies transform it into a bite-size affair. A pastrylike dough forms the base, and we thicken a filling of tart Granny Smith apples with cornstarch and flavor it with brown sugar, cinnamon, and nutmeg. A lattice top brings to mind traditional apple pie, and a final dusting of cinnamon sugar seals the deal.

Plan ahead because both the dough and the filling need to chill.

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