

# Mini Cranberry Apple Pies

*Tonya Whitaker - Franklin TN  
CommunityTable.com - Relish Magazine*

## **Yield: 8 mini pies**

*1 package refrigerated pie crusts  
2 apples, peeled and coarsely chopped  
1 teaspoon lemon juice  
1/2 cup granulated sugar  
2 tablespoons maple syrup  
1/2 teaspoon cinnamon  
dash salt  
1 cup fresh cranberries  
1/2 cup chopped pecans  
1/2 cup sour cream  
2 tablespoons brown sugar  
1/2 teaspoon vanilla*

Preheat the oven to 425 degrees.

Line a sheetpan with parchment paper.

Remove the pie crusts from the package. Set aside at room temperature until they can be easily unrolled onto a floured surface. Cut four approximately five-inch circles out of each sheet.

In a large bowl, toss the apples with the lemon juice. Stir in the sugar, maple syrup, cinnamon and salt. Add the cranberries and pecans. Stir gently.

Top each circle with 1/3 cup of the filling mixture, leaving about one inch around the edge. Gently fold the edge of dough over the fruit mixture leaving the center exposed. Pinch together slightly. Repeat with the remaining pastry circles.

Carefully place each pie on the parchment. Bake for approximately 20 minutes or until the edges are slightly brown and the fruit is bubbly.

In a small bowl, stir together the sour cream, brown sugar and vanilla. Drizzle over the pie.

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Per Serving (excluding unknown items): 2381 Calories; 122g Fat (44.8% calories from fat); 17g Protein; 320g Carbohydrate; 17g Dietary Fiber; 91mg Cholesterol; 875mg Sodium. Exchanges: 7 1/2 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fruit; 1/2 Non-Fat Milk; 24 Fat; 9 1/2 Other Carbohydrates.