

## Cinnamon Ginger Mini Apple Pies

January 2015, by Camine Pappas

**Serves 4 – Double as needed.**

First, you will need some cupcake sized pie crusts. I just use the muffin tin and put my pie crust molded inside, cook, remove and cool and freeze for when I need a quick, fancy dessert.

### INGREDIENTS:

4 medium crisp apples, peeled and diced small (I used Fuji)  
2-3 T white sugar as desired  
1 t cinnamon  
½ t ginger powder  
2 t vanilla extract  
Dash of kosher salt  
1/3 cup water  
4 T butter  
Bottled caramel sauce  
Whipped cream

### DIRECTIONS:

In a medium saucepan, cook all above ingredients on medium, stirring often, until apples are soft. About 10-15 minutes. Ladle the apples evenly into 4 of the small pre-cooked pie crusts. Drizzle with caramel syrup. Personally, I like a little apple pie with my caramel, but the ratios are up to you! Yum!

Serve with whipped cream and a sprinkle of cinnamon.

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