



Mini Apple Raisin Pies With Quick Bourbon Caramel Sauce

Camine Pappas / Serves 8 / July 2019

INGREDIENTS:

8 small pie crust shells. Either make your own or buy the small ones at the store.
Can also be served in small puff pastry cups

3 large Fuji apples in ½" chunks
1/3 C golden raisins
3 T brown sugar
2 t vanilla extract
1 t cinnamon
1/3 t ground cardamom
Juice from 2 clementines
Zest from one clementine
Pinch of salt

METHOD:

Mix all ingredients in a saucepan and cook until bubbling. Then turn to medium and let bubble for about 5 minutes. Remove and stir in a bit of corn starch dissolved in 1 T water. Will thicken slightly. Let cool. Fill small pastry cups and top with caramel.



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