**Mini Apple Raspberry Pies**

1 recipe pie dough

1 1/2 lb. (about 3 medium) Honeycrisp apples, peeled and cut into 1/2-inch pieces

1 c. fresh raspberries

1/2 c. granulated sugar

1 tbsp. fresh lemon juice

3/4 tsp. apple pie spice

Pinch kosher salt

1/4 c. all-purpose flour, spooned and leveled

1 large egg

1 tbsp. water

1 tbsp. turbinado sugar

Roll out pie dough to 1/8" thickness.  Cut into 12 four inch rounds.

Press rounds into 12 standard size muffin cups. Chill.

Roll out pie dough scraps and cut into thin strips 3" long.

Toss together apples, raspberries, sugar, lemon juice, apple pie spice, salt and flour.

Divide apple mixture evenly among muffin cups.

Use pie dough strips to create lattice over filling.

Whisk together egg and water.

Brush lattice with egg wash and sprinkle with sugar.

Bake 30-35 minutes at 425 or until golden brown.