

MINI

APPIE PIE WRAPS



DISCOVER THE
BOUNTY



SERVINGS

6



PREP TIME

5 MINUTES



COOK TIME

15 MINUTES

INGREDIENTS

2 medium to large tart apples

1/2 cup sugar

2 tsp ground cinnamon

1 pkg (14.1 oz) refrigerated pie crusts

3 Tbsp butter, *melted and divided*

EQUIPMENT

Measuring cups and spoons

Small bowls

Knife

Rolling pin

Baking sheet

Parchment paper

Pastry brush

INSTRUCTIONS

1. Preheat the oven to 425°F and line a baking sheet with parchment paper.
2. In a small bowl, mix sugar and cinnamon, reserving 1 tablespoon. On a floured surface, unroll each pastry and cut into 8 strips (1 inch wide, 8 inches long). Slice each apple into 8 wedges.
3. Brush pastry strips with 2 tablespoons melted butter and sprinkle with the remaining sugar mixture. Wrap each strip around an apple wedge, with the sugared side against the apple.
4. Place wraps on the prepared baking sheet, brush with remaining butter, and sprinkle with reserved sugar mixture. Bake for 13–15 minutes until golden. Serve warm.