

APPLE PIE BITES

Ingredients

- ¼ cup granulated sugar
- 2 tsp ground cinnamon
- 1 large or 2 medium Honeycrisp apples
- Flour, for dusting
- 1 refrigerated pie crust (9-inches)
- 3 Tbsp. unsalted butter, melted and divided
- Caramel sauce for dipping

Directions

1. Preheat the oven to 400 degrees. Line a baking sheet with parchment paper.
2. In a small bowl, whisk together the sugar and cinnamon.
3. Slice the apple(s) into twenty 1/4-inch-thick slices and place them in a large bowl. Add 1 tablespoon of the cinnamon-sugar mixture and toss to coat the apples evenly.
4. On a lightly floured cutting board, using a rolling pin, roll out the pie crust dough to a 10-inch square. Brush with half of the melted butter, then sprinkle with half of the remaining cinnamon-sugar mixture, covering the dough completely.
5. Using a sharp knife or pizza cutter, cut the dough into twenty 1/2-inch thick strips.
6. Wrap each apple slice loosely in a strip of the dough, with the cinnamon-sugar side of the dough touching the apple. Tuck in the ends of the dough strips and place on the prepared cookie sheet. Brush the dough-wrapped apple slices all over with the remaining melted butter, then sprinkle with the remaining cinnamon-sugar mixture.
7. Bake for 15 minutes, or until the crust is golden brown.
8. Serve with caramel sauce for dipping.

*Note: can be made up to 3 days in advance. Store in an airtight container in the refrigerator. Enjoy at room temperature or reheat oven at 350 degrees for about 5 minutes.