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Apple Pie Bites

Prep time Cook time Total time
15 mins 12 mins 27 mins

 Apple Pie Bites -Delicious, quick & easy mini apple pies made with Pillsbury crescent rolls in less than 30 minutes!

Serves: 8 apple pie bites

Ingredients

¼ cup packed light brown sugar

1 teaspoon <u>apple pie spice</u>, and additional <u>apple pie spice</u> (about ¼ teaspoon) for sprinkling on top of crescent rolls

3 tablespoons butter, melted

½ cup chopped pecans

1 small Granny Smith apple, cored and sliced into 8 (1/2-inch) slices

1 (8-ounce) can Pillsbury Original crescent rolls or puff pastry



Instructions

- 1. Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.
- 2. In a small bowl, combine brown sugar and apple pie spice. Set aside.
- 3. Melt butter and toss apple slices in butter, set aside.
- 4. Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.
- 5. Sprinkle each triangle evenly with the chopped pecans.
- 6. Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
- 7. Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
- 8. Bake for 10-12 minutes, or until golden brown. Cool for 5 minutes before serving.

Notes

Inspired by Beaufort Elementary School's Savory Eats & Seadog Treats, Adapted from Pillsbury.com

Recipe by The Blond Cook at http://theblondcook.com/apple-pie-bites/