

Apple Pie Bites



Ingredients

- ¼ cup packed brown sugar
- 1 tsp apple pie spice or cinnamon
- 3 Tbsp unsalted butter, melted
- 1 apple
- 1 (8oz) tube of crescent roll dough

Utensils

- Oven
- Baking Sheet
- Parchment Paper
- Bowls
- Apple Slicer
- Pastry Brush



Recipe Instructions

Step 1: Preheat Oven

Preheat oven to 375 degrees

Step 2: Mix Dry Ingredients

Mix brown sugar and apple pie spice/cinnamon in a bowl

Step 3: Melt Butter & Prepare Apple

Melt butter in a bowl

Use apple slicer to remove the core from the apple, and cut into wedge pieces

Dip each wedge into the melted butter

Step 4: Crescent Rolls

Line baking sheet with parchment paper

Arrange crescent roll triangles on baking sheet

Distribute brown sugar mixture onto each triangle

Step 5: Roll and Bake

Place one apple slice on the widest part of each triangle

Roll the apple slice up into the crescent roll triangle and brush each one with remaining melted butter

Bake at 375 for 10-12 minutes or until golden brown

Step 6: Enjoy!

Let cool a few minutes and Enjoy!!

Serve on its own or with your favorite ice cream!



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Kitchen Safety Tips:

- Always check the oven before turning on
- Always use oven mitts