

Apple Pie Bites

1	Granny Smith Apple – cored and sliced into ½" slices	1/3 c	Pecans – chopped finely
1 tube	Crescent rolls 8 oz	2 t	Apple pie spice – divided (or Pumpkin pie spice, or cinnamon and nutmeg)
3 T	Unsalted butter – melted		
¼ c.	Brown sugar – packed		

Pre-heat oven to 375°. Line baking tray with parchment paper.

In medium bowl combine, brown sugar and 1t of spices. Set aside.

Melt butter and toss apple slices in butter. Remove apple slices from butter and toss in ½ of the brown sugar and spice mix.

Arrange crescent triangles on baking sheet lined with parchment. Evenly distribute remaining brown sugar spice mix on each crescent. Sprinkle each crescent with chopped pecans.

Place an apple slice on the wide end of each triangle. Wrap dough around the apple. Brush remaining melted butter over each crescent and sprinkle with additional spice.

Bake for 10–12 minutes until golden brown. Cool 5 minutes before serving.

To store, place in airtight container.

Equipment Needed

Baking tray
Parchment paper or silicone liner for baking tray
Medium mixing bowl
Microwave safe bowl for melting butter
Pastry brush