



## AMAZING APPLE PIE BITES

### INGREDIENTS

refrigerated pie crust for 9 in pie, 2-pack  
21 oz canned apple pie filling  
cinnamon + sugar

glaze:

1 tablespoon butter  
6 tablespoons powdered sugar  
1/2 to 1 tablespoon milk  
1/4 teaspoon vanilla

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### INSTRUCTIONS

**Preheat oven to 425 degrees.** Unroll first pie crust. Using a 3.5 in cookie cutter, cut 7 circles of crust. Repeat with second crust. Roll out pie crust scraps and cut two more circles, making 16 total. Place one slice of apple pie filling on each crust circle. Fold crust in half and pinch closed around the apple slice. Sprinkle with cinnamon sugar and bake for 20 minutes until golden brown and flakey.

Meanwhile, melt butter and whisk in powdered sugar, vanilla, and half a tablespoon milk to make a loose frosting for drizzling .

Allow pie bites to cool, then drizzle with glaze.  
Makes 16 apple pie bites.