

Apple Pie Dipping Sticks

Ingredients:

- Cooking spray
- 1 (10-ounce) can apple pie filling
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 cup sugar
- Sprinkle of flour
- 1 (14.1-ounce) package refrigerated piecrusts (2 crusts), room temperature
- 1 egg, beaten
- Caramel topping for dipping



Directions

1. Preheat oven to 350°F. Spray two baking sheets with cooking spray.
2. Place apple pie filling in a food processor and blend until the pieces are small. Set aside.
3. Combine cinnamon, nutmeg, and sugar in a small bowl. Set aside.
4. Dust a clean working space evenly with flour. Roll out crusts.
5. Spread the apple filling evenly on top of one of the crusts, leaving 1/8-inch edge uncovered. Press the remaining crust on top of the bottom crust. Slice dough with a pizza cutter into 1/2-inch-wide by 3-inch-long strips. Transfer to the prepared baking sheets.
6. Brush strips evenly with egg and sprinkle with prepared sugar mixture.
7. Bake 15–20 minutes. Serve with caramel topping for dipping.

Makes 25–35 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.