

Apple Pie Pops

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Ingredients

- Ingredients for Apple Pie Filling
- 6 cups apples; sliced and cut into small pieces; preferably a sturdy tart apple like a granny smith or something similar
- 2 teaspoons pumpkin pie spice
- ½ teaspoon salt
- ¾ cup brown sugar
- 1 teaspoon lemon zest
- 2-3 tablespoons fresh lemon juice
- 2 tablespoons cornstarch
- 4 tablespoons water
- Ingredients for Pie Pops
- pie dough
- pie filling
- 1 egg
- coarse sugar for sprinkling over the top; regular sugar can also be used
- lollipop sticks
- Note: Recipe for Pie crust on www.fromscratchwithmaria.com



Instructions

1. Directions for Apple Pie Filling
2.) Place the apples in a large bowl and mix with the spice, salt, sugar, zest, and lemon juice
3.) Toss together until well combined
4.) Place in a pot over medium heat and cook for about 5 minutes until bubbly
5.) In a small bowl, mix together the 2 tablespoons of cornstarch with 4 tablespoons of water
6.) Pour into the apple mixture and cook for a few minutes until thickened and remove from heat to cool
7. Directions for Pie Pops
8.) Heat the oven to 375 degrees
9.) Roll out the cold pie dough to about ¼ inch thick, and use a 3 inch round cutter to cut out as many circles as you can; this should make about 12-14 pie pies
10.) Whisk the egg with a bit of water
11.) Use a pastry brush to brush the egg wash around the side of the pie circle
12.) Scoop a small amount of filling to the center of the circle
13.) Place the lollipop stick in the center of the circle, and then top with another 3 inch pie crust round
14.) Use a fork to press the edges together making sure the stick is securely in the center of the mini pie
15.) Brush more of the egg wash on the top of the mini pie and top with some sugar; repeat with the rest of the dough
16.) Bake at 375 for about 20 minutes or until lightly golden

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/apple-pie-pops/>