

Apple Pie Bites

Ingredients

- 1/4 cup of packed light brown sugar
- 1 teaspoon of apple pie spice
- 1/4 teaspoon of apple pie spice for top of rolls
- 3 tablespoons of butter, melted
- 1/3 cup of chopped pecans
- 1 small Granny Smith apple, cored and sliced into 8 (1/2-inch) slices
- 1 (8-ounce) of can Pillsbury Original crescent rolls



Instructions

1. Preheat oven to 375 degrees and line a baking sheet with parchment paper.
2. In a small bowl, combine brown sugar and apple pie spice. Set aside.
3. Melt butter in microwave and toss apple slices in butter. Set aside.
4. Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.
5. Sprinkle each triangle evenly with the chopped pecans.
6. Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
7. Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
8. Bake for 10-12 minutes, or until golden brown. Cool for 5 minutes before serving.

Thank you
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