



Cheddar Apple Pie Bites

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12 - 16 apple pie bites



Easy

up to 20 Min.



Ingredients:

Crust:

1 package Shirriff Pie Crust
4 tbsp butter
4 - 6 tbsp water
0.5 cup shredded sharp cheddar cheese

Apples:

2 granny smith apples cut into wedges
3 tbsp butter melted
0.25 cup granulated sugar
1 tbsp cinnamon or apple pie spice

- 1 Preheat oven to 400°F (205°C). Line a baking sheet with parchment paper
- 2 Pour contents of pie crust package into a large mixing bowl, add in cheese and follow remaining package instructions. Roll dough into a ¼"-1/2" thick rectangle and slice into triangles
- 3 In a medium sized bowl, combine brown sugar, cinnamon, spices and melted butter. Toss apples in to coat
- 4 Arrange pie crust triangles on baking sheet. Place an apple slice on the wide end of each triangle and continue to wrap the in crust rolling from the wide end of the triangle, rolling toward the tip.
- 5 Bake for 10-12 minutes or until golden brown. Allow to cool for 5 minutes before serving

Tip:

For an extra cheesy bite, sprinkle some extra cheddar on top of your pie bites before putting them in the oven.

