



THE ingles TABLE

Chef Whitney Roberson – Cherokee High School

Mini Pies

Ingredients

- 1 kg (8 oz/235 g) seamless crescent dough
- 1 can (20 oz or 540 mL) apple pie filling
- 2 tbsp (30 mL) granulated sugar
- 1/2 tsp (2 mL) cinnamon
- Vanilla ice cream (optional)

Directions

Preheat oven to 350°F (180°C). Roll out dough and use the Baker's Roller® to flatten and enlarge dough.

Use Pizza & Crust Cutter to cut into 12 squares. Place dough in the Brownie Pan, allowing corners to drape over. Using the Medium Scoop, top with one scoop of apple pie filling.

In a separate bowl, mix sugar and cinnamon together. Add to the top of each square. Pull corners to the middle and add another dash of the cinnamon/sugar. Bake 15 -17 minutes or until golden brown. Remove from pan immediately. Serve with ice cream, if desired.

