

## Apple Pie Bites

Serves: 8



### Ingredients

¼ C packed light brown sugar  
1 tsp. apple pie spice, and additional apple pie spice (about ¼ teaspoon) for sprinkling on top of crescent rolls  
3 Tbsp. butter, melted  
1 small Granny Smith apple, cored and sliced into 8 (1/2-inch) slices  
1 8 oz. can Pillsbury Original crescent rolls

### Directions

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

Source: [https://theblondcook.com/apple-pie-bites/-\\_a5y\\_p=3046884](https://theblondcook.com/apple-pie-bites/-_a5y_p=3046884)

Photo by: theblondcook.com