

### **Bite Sized Apple Pie**

- ½ cup sugar
- 2 teaspoons cinnamon
- 1 package refrigerated pie crust
- 3 tablespoons melted butter
- 2 tart apples



Preheat oven to 425 degrees.

Slice the apples into 8 wedges. Combine the cinnamon and sugar in a bowl, leaving 1 tablespoon off to the side.

Lay the pie crust on a lightly floured surface. Brush with the melted butter and sprinkle the cinnamon sugar mixture on top.

Cut the pie crust into 8 one-inch strips. Wrap one strip around each apple wedge, with the sugar side facing the apple.

Place individual pies on a parchment paper lined baking sheet. Brush the tops with melted butter and sprinkle with cinnamon sugar.

Bake for 12-15 minutes or until pies are golden brown.