



### Layered Apple Pie

- 12 wonton wrappers
- ½ teaspoon cinnamon
- ½ teaspoon sugar
- 2 large granny smith apples, peeled, and diced into chunks
- 1 tablespoon lemon juice
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- Pinch of salt
- 2 tablespoons sugar
- Whipped topping

Preheat oven to 400 degrees. Line a baking sheet with parchment paper or foil sprayed with cooking spray.

Lay the wonton wrapper out individually on the baking sheet and sprinkle with cinnamon and sugar. Bake for 10-15 minutes, or until the wontons have crisped and become a light golden brown. Remove from the oven and let cool completely on the baking sheet.

Meanwhile, to make the apple filling, place the apples, lemon juice, cinnamon, nutmeg, salt, and sugar in a small saucepan over medium heat until the apples are soft, about 2-5 minutes.

To build the pie, start by placing one baked wonton on a plate, and layer with some whipped topping and about 2 tablespoons of the apple pie filling. Repeat layers two more times. Top with more whipped topping and some cinnamon.