

Delicious Fall Recipe

Fall into autumn with these delicious Apple Pie Bites!

by Bethany Billips

As fall slowly arrives, what better way to celebrate its arrival than eating your favorite fall treats! Bundle up and enjoy this delicious Apple Pie Bite recipe.

The first thing you need to do is get all of your ingredients prepped and ready to go.

Ingredients:

- 1/4 cup packed light brown sugar
- 1 1/2 tablespoons ground cinnamon
- 1 1/2 teaspoons ground nutmeg
- 1 teaspoon allspice
- 3 tablespoons butter, melted
- 1/3 cup chopped pecans
- 1 small apple, cored and sliced into 8 slices
- 1 (8-ounce) can Pillsbury Original crescent rolls

Once your ingredients are ready, you can start the fun part, baking!

Steps:

1. Preheat your oven to 375 degrees Fahrenheit. Line a baking sheet with parchment paper.

2. In a small bowl, combine ground cinnamon, ground nutmeg, and allspice.

3. Add in brown sugar and combine. Set aside.

4. Melt butter and toss apple slices in butter, set aside.

5. Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.

6. Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.

7. Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.

Warm, delicious Apple Pie Bites! Photo taken by Asher Lowrey.



8. Bake for 10-12 minutes, or until golden brown. Cool for 5 minutes before serving.

Share some of these adorable tiny apple pies with friends and family during this fall season.