



Apple Pie Cookie Cups

Camine Pappas / February 2020

INGREDIENTS:

1 17 oz. package Betty Crocker Sugar Cookie Mix
1 21 oz. can apple pie filling
1 ½ t apple **pie spice***
½ C of salted butter
1 large egg
2 T water
1 ½ C powdered sugar
2 t vanilla extract
Pinch of salt
Heavy cream to moisten to glaze consistency



METHOD:

Mix the cookie mix as directed by adding the butter and egg, the pie spice mix, and a little water to the dough. Mix until dough forms. Using a spoon scoop a small bit of dough and roll it into a 1" circle, then slightly flatten, then shape into the inside of the ungreased muffin tin opening and push in to make an opening keeping the thickness of the dough even and coming up the sides. It makes about 24 – 28 cookie cups. Bake in a 375 degree F oven for about 9 – 11 minutes until slightly browned. Remove from oven, let sit for about 2 minutes. Then using the end of a round handle just smaller than the opening, gently press in a little bit and create a small indentation in each of the cooked cookie cups. Let sit and cool about 5 minutes longer then remove each cup from tin and set on a parchment paper until completely cooled.

In the meantime open the can of apple filling. Cut apple chunks into very small pieces trying to keep as much of the sugary syrup with the apples as possible. In a small bowl combine the vanilla, pinch of salt, powdered sugar, and cream and blend well until smooth and pourable.

To assemble spoon a little bit of the apple filling into each cookie cup, heaping just slightly but not so high it falls. Then drizzle with the glaze. Serve!

****If you don't have a pie spice mix in your pantry mix 1/3 t each of ground cinnamon, ground cloves, ground ginger, and ground nutmeg.***

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