

APPLE PIE COOKIES

1 (16-oz.) container refrigerated pie dough roll	1 tbsp. cornstarch
5 small Granny Smith apples, peeled, cored, and finely diced	½ c. brown sugar
1 c. granulated sugar	1½ c. all-purpose flour
1 tsp. ground cinnamon	½ c. oats
2 tbsp. lemon juice	Pinch of salt
	7 tbsp. butter, melted



(Fold along the line)

1. Preheat oven to 350°F. Roll out dough onto a lightly floured surface, and cut out 2-inch circles until all the dough is used. Place one circle into each well of a nonstick cupcake pan.
2. In a saucepan over medium heat, add the apples, ¼ cup granulated sugar, cinnamon, lemon juice, and cornstarch. Cook, stirring occasionally, for 5-10 minutes, until apples have softened and the juices start to thicken. Remove from heat, and add 1 tablespoon of the mixture to each pan well.
3. Combine the rest of the ingredients in a bowl, and mix well; add a generous tablespoon of this mixture to each pan well, and gently press down.
4. Bake for 17-19 minutes, and let cool in the pan for at least 10 minutes before transferring to a wire rack.

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(Cut along the line) ✂