

Apple Pie Rolls

Ingredients

2 c Granny Smith Apples (peeled,
chopped)
1/2 c Water
2 t Lemon Juice
1/4 c Sugar (plus 1 1/2 teaspoon)
1/2 t Cinnamon (plus 1/8)
1/8 t Nutmeg
1/8 t Cloves
2 t Cornstarch
1/4 t Vanilla Extract
8 Egg Roll Wrappers
1 Egg (beaten)
1/2 T Butter (melted)

Instructions

1. Line a baking sheet with parchment paper and spray it with cooking spray. In a small bowl mix together cornstarch and water.
2. In a medium saucepan over medium high heat add apples, 1/4 cup sugar, 1/2 teaspoon cinnamon, nutmeg, cloves, lemon juice, and cornstarch slurry. Stir together and cook the apples for about 3-4 minutes or until the mixture has thickened.
3. Turn the heat down to medium low, cover with a lid, and cook for another 6-8 minutes or until the apples have softened slightly. Remove the filling from the heat and stir in the vanilla. Cool filling for 15 minutes.
4. Preheat oven to 375 degrees. In a small bowl add egg and lightly beat.

Apple Pie Rolls

5. Take one egg roll wrapper, lay it out on a plate and brush egg around each edge. Spoon about 2 tablespoons of the apple filling into the upper half of the wrapper, leaving a border. Fold in the sides and roll up the egg roll tightly. Place the egg roll on the prepared baking sheet, seam side down and repeat until all the filling is gone.

6. Bake for 12-15 minutes. Meanwhile, mix 1 1/2 teaspoon sugar and 1/8 teaspoon cinnamon in a small bowl. Brush each egg roll with melted butter and sprinkle with cinnamon sugar. Place back into the oven and bake for 5 more minutes. Let cool on a cooling rack.