

# Simple Apple Pie Cookies

Makes 12 servings

## Ingredients:

- 1 refrigerated piecrust, room temperature
- 1/2 cup chopped apple pie filling
- 1 egg, beaten
- 1 tablespoon sugar
- 1/2 teaspoon cinnamon



## Directions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Roll out the piecrust and cut out 24 small circles using a cookie cutter or glass.
3. Place half of the circles on the baking sheet.
4. Add about 1 teaspoon of apple pie filling to the center of each circle.
5. Cover with the remaining circles and press edges with a fork to seal.
6. Brush the tops with beaten egg.
7. Mix the sugar and cinnamon together, then sprinkle over each cookie.
8. Bake for 15–18 minutes or until golden brown.

## Fun Fact

The first known apple pie recipe dates to 1381 in England. Its ingredients included apples, spices, figs, raisins, pears, saffron, and cofyn—an Old English word for piecrust.