

# Snickerdoodle Apple Pie Bites

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## Ingredients:

- 1 package Krusteaz Snickerdoodle Cookie Mix
- 1/2 cup butter, softened
- 1 egg
- 1 can apple pie filling
- Caramel ice cream topping

## Instructions:

**Step 1:** Heat oven to 375 degrees Fahrenheit. Prepare a mini muffin pan by spraying thoroughly with cooking spray. (A tip: I think parchment paper is great to bake on and then no sprays or heavy scrubbing needed after.)

**Step 2:** Stir together egg, butter, and cookie mix until dough forms, hand kneading if necessary. Pour the cinnamon/sugar mixture from the cookie mix into a small bowl.

**Step 3:** Using a tablespoon cookie scoop, scoop out the dough into 24 balls. Roll each ball in the cinnamon/sugar mixture and then place each ball into the prepared mini muffin pan. (A tip: I think cookie scoops are wonderful for getting the right amount every time to make your cookie balls.)

**Step 4:** Bake for 10–12 minutes or until the edges turn slightly golden brown. Immediately after removing from the oven, make an indentation in the top of each cookie by pressing the back of a tablespoon into each cookie cup. (If a tablespoon seems too big, try a 1/2 or 3/4 tablespoon size.)

**Step 5:** After cooling for three to five minutes, use a knife to gently pop out each cookie cup and then place on a wire rack to cool.

**Step 6:** Prepare apple pie filling by chopping up the apples in the filling into small pieces. Use a tablespoon-sized cookie scoop to scoop the pie filling into each of the cookie cups. If desired, sprinkle some of the remaining cinnamon/sugar mixture on the top of the pie filling and top with a drizzle of caramel ice cream topping.