



Pullman Mini Apple Pie Pops & White Cheddar Frosting

Prep Time	15 minutes
Cook Time	25 minutes
Cool Time	N/A
Total Time	40 minutes
Servings	10

Ingredients

Filling

- 1 (10-oz.) can prepared apple pie filling, pulsed in food processor once or apple-filling
 - **Dough** need to be cut into smallish chunks
 - **Frosting** bought pie dough (1 pkg.)
 - 1 cup powdered sugar
 - 1/2 Tbsp. milk
 - 1/2 tsp. vanilla
 - Food coloring
 - 1/2 cup crushed Cheez-It® White Cheddar
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- 10 Popsicle sticks

Directions

1. Unroll pie crusts; use a 1-1/2-inch-round biscuit cutter to make 20 rounds of dough.
2. Place a wooden Popsicle stick on top of one of the rounds, and then spoon a small amount (about 1-1/2 teaspoons) of your apple pie filling into the center of the pie round.
3. Lay a second round over the top of the apple filling.
4. Press the edges of the round together with a fork.
5. Transfer to a parchment-lined baking sheet.
6. Bake mini apple pies in an oven preheated to 400°F for 8-10 minutes, or just until the edges begin to brown.
7. In a small bowl, combine powdered sugar, milk and vanilla to make glaze.
8. Tint with food coloring and then spoon over cooled mini apple pie. Sprinkle with crushed Cheez-It® Crackers and allow the glaze to harden slightly before serving.