

Personal Apple Pies

Ingredients

- 1/4 cup packed light brown sugar
- 1 teaspoon apple pie spice
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- 3 tablespoons butter, melted
- 1/3 cup chopped pecans
- 1 small Granny Smith apple, cored and sliced into 8 (1/2-inch) slices
- 1 (8-ounce) can Pillsbury Original crescent rolls

Instructions

1. Preheat oven to **375 degrees F**.
2. Line a baking sheet with parchment paper.
3. In a small bowl, mix **¼ cup packed light brown sugar** and **1 teaspoon apple pie spice**.
4. Set mixture aside.
5. **Melt 3 Tablespoons butter** in microwave
6. **Slice and remove core** from **1 granny smith apple**. You should have **8 thin slices**.
7. Toss apple slices in melted butter
8. Set apples aside.
9. **Open 1 can of crescent rolls**

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10. **Arrange crescent roll** triangles on **baking sheet** lined with parchment paper.

11. **Evenly coat** brown sugar mixture (from #3) onto each triangle.

12. **Chop pecans** to fill up **1/3 cup**

13. Sprinkle each crescent triangle evenly with the chopped pecans.

14. Place an apple slice on the **wide** end of each triangle.

15. **Roll** the apple **with** the dough toward the **tip** of the triangle.

16. Brush each crescent roll with remaining butter.

17. **Sprinkle lightly** with $\frac{1}{4}$ **teaspoon** apple pie spice.

18. **Bake for 10-12 minutes**, or until golden brown.

19. **Cool for 5 minutes** before serving.

