

THE CULINARY

Playground



Apple Pie Pops

1/2 tablespoon butter or margarine

1 medium apple, peeled and thinly sliced

1/2 teaspoon lemon juice

2 tablespoons caramel topping

1/2 refrigerated pie crust, softened as directed on box

1 egg white, beaten

1/2 teaspoon sugar

generous pinch ground cinnamon

Glaze, if desired

1 tablespoon powdered sugar

3/4 teaspoon milk

Melt butter in pan over medium heat. Add apples and lemon juice; cook, stirring occasionally, until apples are almost tender. Stir in caramel topping; continue cooking until sauce is thick and coats apples. Set aside.

Heat oven to 400°F. Unroll pie crust onto cutting board. Using 3-inch round cutter, cut out 6 rounds. Place 3 rounds on ungreased cookie sheet. Spoon fruit mixture evenly onto each round to within 1/2 inch of edge.

Place 1 pop stick in each filling.

Flatten remaining rounds until 4 inches in diameter. Brush underside of each round with egg white; place over fruit.

Press edges together; seal with fork. Cut small slit in top crusts to vent steam. Brush tops with remaining egg white.

In another small bowl, mix 1 teaspoon sugar and the cinnamon; sprinkle over tops.

Bake 12 to 15 minutes or until crust is golden brown. Remove from cookie sheet to cooling rack; cool at least 10 minutes before serving. If desired, in small bowl mix glaze ingredients until smooth. Drizzle with glaze.