Apple Pie Rolls

Description

Did you know those cool egg roll wrappers could be used for more than savory foods? Frying or baking them and then dusting with cinnamon and sugar make such a quick easy snack…wait…what if I stuff them with something…WAIT…what if that something is APPLE PIE filling? YES! That is the answer and inspiration for these tantalizing fall treasures I call apple Pie Rolls.1



Summary

Yield: 16
Prep Time: 45 minutes
Category: Desserts
Cuisine: American

Ingredients

- 2 cups apples
- 1 large lemon juiced
- 1/3 cup sugar
- 4 tbsp flour
- 2 tsp cinnamon
- 1/4 tsp allspice
- 1/8 tsp salt
- 16 egg roll wrappers
- 1 egg lightly beaten
- 1 Whipped Cream

Instructions

Preheat your oven to 375 degrees F

Peel and chop apples and add into a medium sized bowl.

Add remaining filling ingredients to bowl with apples and stir together until well combined. Allow mixture to sit for about 10 minutes for all flavors to merry and the lemon to coat the apples.

Place 1 egg roll wrapper onto a clean surface (I use a wooden cutting board) and brush edges with a 1 inch perimeter of egg wash.

Spread 2-3 tablespoons of the filling across the side of the prepared egg roll wrapper closest to you. You do not want to over stuff these they will explode and they are easily "overstuffable".

NOTE I have overstuffed, they taste the same! Just a little messier.

Fold both sides toward the middle of the wrapper and brush again with the egg wash.

Finish by rolling the end you filled (closest to you) and rolling away from you keeping a firm hold and roll to the end, press gently but firmly to ensure a good seal.

Place roll on a baking sheet lined with parchment and sprayed with a thin layer of cooking spray. Repeat until all the filling and wrappers have been used.

Bake egg rolls for 20 to 25 minutes or until golden brown and crisp.

During the last 5 minutes of cook time, pull out baking sheet and brush rolls with a little melted butter and sprinkle cinnamon and sugar on top.

Put back in oven for remaining 5 minutes.

Serve immediately with sweetened whipped cream.