



Ingredients/Materials

Premade pie crusts
Ridgetop Apple Pie Preserves
1 egg
Heart shaped cookie cutter
Lollipop sticks

(Glaze)

1/2 cup powdered sugar
1 TBSP milk

APPLE PIE POPS

Instructions

1. Preheat oven to 350° and line a baking sheet with parchment paper.
2. Unroll pie crusts and cut out hearts.
3. Beat an egg in a small bowl and set aside.
4. Spoon about 1 tablespoon of the apple filling in the center of half of the hearts. Place a lollipop stick in halfway up the apple filling (underneath). Using a pastry brush or your finger, brush the outside edge of each heart with the egg wash.
5. Top each with the remaining pie crust heart. Using a fork, crimp the edges of the hearts sealing together. Brush tops of the pie crust hearts with egg wash.
6. Bake 14-16 minutes or until golden brown.
7. (For the glaze) In a small bowl whisk together the powdered sugar and milk. Add more or less sugar to desired consistency. Using a fork drizzle over apple pie pops. Enjoy!