

## Awesome Apple Pie Cookies

Savannah · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

1 hr 30 mins

### Description

This apple pie cookies recipe is a perfect use for apples in the fall The cookies look and taste great

### Ingredients

— - ¼ cup butter - 4 apples  
— peeled and diced into 1/4-inch cubes - ½ cup brown sugar - ¼ cup white sugar - 1 ½ teaspoons lemon juice - 1 ½ teaspoons ground cinnamon - ½ teaspoon vanilla extract - ¼ teaspoon salt - ¼ teaspoon ground nutmeg - ¼ teaspoon ground allspice - ? teaspoon ground cloves - 2 tablespoons water - 1 tablespoon cornstarch - 4 sheets pie crust pastries - 1 teaspoon all-purpose flour - ¾ cup confectioners' sugar - 1 teaspoon ground cinnamon - 1 teaspoon vanilla extract - 1 ½ tablespoons milk

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Melt butter in a saucepan over medium heat. Add apples; toss until coated with butter. Stir in brown sugar
2. white sugar
3. lemon juice
4. 1 ½ teaspoons cinnamon
5. 1/2 teaspoon vanilla extract
6. salt
7. nutmeg
8. allspice
9. and cloves; cook and stir until apples have softened and sugars have melted
10. about 5 minutes. Bring to a boil. Combine water and cornstarch in a bowl. Stir cornstarch mixture into the apple mixture; cook and stir until apple mixture is thickened
11. about 5 minutes. Remove from heat; cool completely
12. about 20 minutes. Roll out 1 sheet of pie crust on a work surface with a rolling pin; cover with half of the cooled apple mixture. Roll out a second sheet of pie crust with a rolling pin; slice into 1/2-inch wide strips with a sharp knife. Weave pie crust strips together over the apple mixture to create a lattice top. Flour a round cookie cutter or drinking glass. Press cookie cutter through the dough to create 12 round pies. Transfer to a baking sheet. Bake in the preheated oven until crust is cooked through and golden brown
13. about 20 minutes. Transfer to a wire rack to cool
14. about 10 minutes. Repeat with remaining pie crusts and apple mixture; place on a second baking sheet. Bake in the oven until crust is cooked through and golden brown
15. about 20 minutes. Combine confectioners' sugar and 1 teaspoon cinnamon in a mixing bowl; add 1 teaspoon vanilla extract. Stir in milk slowly until desired consistency is reached; drizzle over cooled pies. Cook's Note The pastry scraps from cutting out the cookies can also be baked and drizzled with glaze. If any apple mixture remains
16. it can be served warm over vanilla ice cream.