

Apple Pie Cookies

Savannah · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr

Description

These apple pie cookies are made with a rich cream cheese dough apple pie filling and dusted with cinnamon sugar. Serve warm. These cookies go quick in my house.

Ingredients

- - 1 cup butter - 6 ounces cream cheese
- softened - 2 tablespoons vanilla extract - 2 cups all-purpose flour - 5 teaspoons white sugar - 2 teaspoons baking powder - 1 teaspoon ground cinnamon - 1 (15.25 ounce) can apple pie filling
- or as needed - 2 tablespoons sugar
- or to taste - 1 teaspoon ground cinnamon
- or to taste

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper. To make the dough: Beat butter
2. cream cheese
3. and vanilla extract together in a large bowl until smooth. Add flour
4. 5 teaspoons sugar
5. baking powder
6. and 1 teaspoon cinnamon; mix until dough comes together. Roll dough into a 1/4-inch thick round on a floured work surface. Cut out 48 circles with a cookie cutter. Top 24 dough circles with a teaspoon of apple pie filling. Cover with remaining 24 dough circles. Crimp edges with a fork to seal. Arrange cookies on lined baking sheets. Bake in the preheated oven until cookies are golden brown
7. 23 to 29 minutes. Cool for 5 minutes. To make the topping: Mix 2 tablespoons sugar and 1 teaspoon cinnamon together in a shallow bowl. Roll warm cookies in sugar and cinnamon mixture until coated. Transfer to a wire rack to cool briefly.