

Apple Pie Dip with Cinnamon Sugar Pie Crust Chips

Recipe By JASMIN QUEEN

SERVES: 6-8



APPLE PIE DIP:

- ☐ 1/3 cup brown sugar
- ☐ 2 tbsp. granulated sugar
- ☐ 1 tsp. ground cinnamon
- ☐ 1 tsp. vanilla extract
- ☐ 1 tsp. lemon juice
- ☐ 1 cup water
- ☐ 3 tbsp. corn starch
- ☐ 2 tart apples, *peeled, cored, and chopped into cubes (Granny Smith preferred)*
- ☐ 2 sweet apples, *peeled, cored, and chopped into cubes (Honeycrisp preferred)*

CINNAMON SUGAR CHIPS:

- ☐ 1 Laura Lynn refrigerated pie crust
- ☐ 1/2 cup granulated sugar
- ☐ 2 tsp. ground cinnamon
- ☐ 1 egg
- ☐ 1 tsp. water

CHIP DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. Unroll pie crust on a floured surface. Use a leaf shaped cookie cutter to make leaf shaped dough.
- ☐ 3. Whisk the egg and the water together to make an egg wash. Baste over the leaf dough. Sprinkle the leaves with cinnamon and sugar.
- ☐ 4. Bake for 15 minutes, or until crisp and light golden brown. Remove from the oven and cool.

DIP DIRECTIONS:

- ☐ 1. In a medium saucepan, combine the brown sugar, granulated sugar, and ground cinnamon. Add the vanilla extract, lemon juice, and water. Stir in the cubed apples.
- ☐ 2. Heat the apple mixture over medium heat until it comes to a boil. Reduce the heat to low and simmer until the apples are tender, about 10 minutes.
- ☐ 3. Remove about 1/2 cup of the cooking liquid from the pan and pour into a small bowl. Add the cornstarch and mix well. Pour the mixture back into the saucepan. Cook on low, stirring constantly, until thickened. Pour the apple dip into a serving bowl to cool.
- ☐ 4. Serve the apple dip with the pie crust chips. Enjoy!

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