

BAKED APPLE PIE EGG ROLLS

Serves: 4 | Prep Time: 20 minutes | Cook Time: 20 minutes

BAKED APPLE PIE EGG ROLLS

1. Preheat oven to 375°F, line a baking sheet with parchment paper and spray it with cooking spray.
2. In a medium sized saucepan over medium high heat, add all of the apple filling ingredients except the vanilla and stir together. Cook the apples for about 3-4 minutes or until the mixture has thickened.
3. Once the apple filling has thickened, turn the heat down to medium low, cover with a lid, and cook for another 6-8 minutes or until the apples have softened slightly.
4. Remove the filling from the heat and stir in the vanilla extract.
5. Take one egg roll wrapper, lay it out on a clean, dry cutting board and brush water around each edge. Spoon about 1 1/2 to 2 tablespoons of the apple filling into the upper half of the wrapper, leaving a border.
6. Fold in the sides and roll up the egg roll tightly.
7. Place the egg rolls on the prepared baking sheet, seam side down and repeat until all the filling is gone.
8. Bake for 12-15 minutes then brush each egg roll with melted butter and sprinkle with cinnamon sugar. Bake for 5 more minutes then remove from the oven.
9. Cool for 5-10 minutes before serving with the Cinnamon Whipped Cream.

CINNAMON WHIPPED CREAM

1. In the bowl of a stand mixer with the whisk attachment, whisk the 1/2 cup of whipping cream on high until soft peaks form.
2. Turn the mixer off and add in the cinnamon, vanilla, and powdered sugar.
3. Continue to whisk the whipped cream on high speed until stiff peaks form.

INGREDIENTS

APPLE FILLING:

- 2 cups Granny Smith apples, peeled and diced
- 1/2 cup water
- 2 teaspoons lemon juice
- 1/4 cup granulated sugar
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon cloves
- 2 teaspoons cornstarch
- 1/4 teaspoon vanilla extract

EGG ROLLS:

- 8 egg roll wrappers
- 1/2 tablespoon of butter, melted
- 1 tablespoon granulated sugar
- 1/4 teaspoon cinnamon

CINNAMON WHIPPED CREAM:

- 1/2 cup whipping cream, cold
- 1/4 teaspoon cinnamon
- 1/4 teaspoon vanilla extract
- 1 tablespoon powdered sugar

