



APPLE PIE CLOCK POPS

MAKES 8 SERVINGS

1. Preheat oven to 375°.
2. In a large bowl, whisk together all-purpose flour, sugar, and salt. Cut in butter and shortening until crumbly. Add cold water and stir until dough ball forms. Add more flour if needed.
3. Flatten dough into a disk, wrap with clear wrap and refrigerate for 30-60 minutes until cold.
4. In a medium bowl, add finely diced apples, white sugar, brown sugar, flour and cinnamon. Stir to combine, set aside.
8. Flour a work surface and press cold dough out until it is about 1/8 inch thick. Use a small cookie cutter to cut out circles.
10. Place the circles on a baking pan lined with parchment paper. Insert a lollipop stick firmly into centers of the circles.
12. Place a dollop of the apple mix in the center of the dough circles. Stretch out a dough circle for the top crust so that it overlaps the bottom circle slightly.
14. Use a fork or an extra lollipop stick to create ribbed edges, sealing the pie pop firmly. Brush pie pops lightly with egg white and sprinkle with cinnamon sugar. Create four vent holes in the top of the crust.
17. Bake for 12-15 minutes or until golden.
18. Remove with oven and brush with butter. Let cool completely and use white and black frosting to paint the face of a clock on the front of the pie pops.

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INGREDIENTS

PIE CRUST

- 1 ¼ cup all-purpose flour
- 1 tbsp sugar
- ½ tsp salt
- 4 tbsp cold butter, chopped in pieces
- ¼ cup ice water

APPLE MIX

- 2 large granny smith apples, finely diced
- 2 tbsp brown sugar
- 2 tbsp white sugar
- 1 tbsp flour
- 1 tsp cinnamon
- 1 egg white
- Cinnamon sugar
- Butter, melted