

Erin's Apple Pie Pops

(This is the mixture for a full pie, but it can be adapted for pops. Mom and I made these for Ben's graduation party and found that the apples should be cut in a small dice in order to fit as much apple goodness as possible in each pop. We used a smaller dough circle for the bottom, then laid the popsicle stick on it, spooned the apple pie mixture on, then used a larger circle for the top so that it covered the filling adequately. We applied an egg wash, then sprinkled with cinnamon sugar - Mom's genius idea! - and baked about 10 minutes at)

- 3 cups diced apples (I - Erin - like to mix Fuji or Gala with Granny Smith this is usually about 6-7 apples total) (Mom and I used two Granny Smiths and one Jonagold and it was more than 3 cups ... totally depends on the size of apple, of course.)
- 3 T flour
- ½ teaspoon cinnamon
- ½ cup brown sugar
- ½ cup white sugar
- 2 Tablespoons butter
- 3 Tablespoons milk
- Double pie crust—homemade OR store-bought

For a full pie, combine all ingredients but the milk and butter. Put into a pie crust. Pour the milk and place dabs of the butter on top of the apples. Cover it with the top crust. Cut slits into the top crust. Place pie pan on a baking sheet lined with foil to catch any run-over. Bake for 10 minutes at 400, then lower the temperature to 350 and bake till the top is golden and the inside is bubbly.

For the pie pops, you can leave out the butter and stir the milk in with the rest of the ingredients and let sit for a few minutes so the apples can "marinate" for a bit before being made into delicious pops!

(Using this much filling, Mom and I used three boxes of store-bought pie crusts -the equivalent of three double crusts- and had filling leftover. We used a 2-inch biscuit cutter for the bottom crust of the pops.)