



WEST VIRGINIA FRIED APPLE PIES

INGREDIENTS

1 BAG FROZEN DINNER ROLLS
(USE 2 PER PIE)

3 SNACK SIZE APPLES
(PEEL, CORE & DICE)

3 TBSP SALTED BUTTER
(1 FOR CINNAMON TOPPING)

2 TBSP BROWN SUGAR

1/2 TSP CINNAMON

A DASH OF NUTMEG

1/4 C OR LESS WATER

COOKING OIL FOR FRYING

CINNAMON AND SUGAR
(FOR DUSTING TOPS OF PIES)

DIRECTIONS

1. THAW THE FROZEN DINNER ROLL BREAD.

2. PLACE THE DICED APPLES INTO A SKILLET. ADD 2 TSPS OF BUTTER, AND COOK OVER MEDIUM HEAT FOR 3 OR 4 MINUTES.

3. ADD BROWN SUGAR, CINNAMON AND A LITTLE WATER TO THE HOT APPLES. LET THE WATER COOL DOWN UNTIL THE SAUCE IS THICK AND STICKY.*

4. LET THE FILLING COOL WHILE YOU ROLL OUT THE DOUGH. EACH DINNER ROLL MAKES ABOUT A 5-INCH CIRCLE.

5. PUT 2 TABLESPOONS OF FILLING ON HALF THE PIE CRUST DOUGH. FOLD THE OTHER HALF OVER THE WARM APPLE FILLING. SQUEEZE THE EDGES TOGETHER AND ROLL THEM UPWARD. ROLL UP THE TIP WITH A PINCH.

6. FRY THE PIES IN HOT OIL AT ABOUT 325-350 DEGREES, JUST LONG ENOUGH FOR THE PIE TO FLOAT AND TURN BROWN ON BOTH SIDES.**

7. AS EACH PIE IS DONE, DRAIN ON PAPER TOWELS. TOP EACH PIE WITH THE RESERVED BUTTER AND A PINCH OF CINNAMON AND SUGAR MIXED TOGETHER.

8. LET COOL BEFORE EATING, OR CUTTING OPEN TO SERVE.

**SOME APPLES WILL SOFTEN EASILY, AS THEY PROVIDE ENOUGH JUICE TO COOK DOWN WITHOUT SCORCHING. SO WATCH THEM CAREFULLY, AND ADD WATER IF NEEDED UNTIL THEY'RE SOFT AROUND THE EDGES.*

***THE DOUGH IS THIN, AND GETS CRISPY FAST. MAKE TWO PIES AT A TIME.*

