

CRESCENT ROLLS-CHERRY PIE “cupcakes”



- 1 (21 oz.) Can Pie Filling (Cherry OR Apple, ETC)
- 2 Tubes Crescent Rolls

GLAZE:

- 1 cup Powdered Sugar (OK to sift)
- 2 Tbsp. Milk

1. Preheat oven 375.
 2. Spray two muffin tins with cooking spray (If you only have one tin, you will have to make two batches)
 3. Open crescent roll cans and lay out the crescent roll dough flat.
 4. Separate into individual sections and lay each piece in the muffin tins, widest section at the bottom.
 5. Put pie filling into each crescent roll.
 6. About 1-2 Tbsp. per crescent.
 7. Gather the edges of the dough and fold up around the filling.
(It's ok if there are some gaps.)
 8. Bake for 12 to 15 minutes.
- ★ NOTE: You want the tops to be brown and the dough to be completely done. ★

GLAZE:

1. In a bowl whisk the powdered sugar together with the milk until smooth.
 2. Use a spoon to drizzle glaze over each pie bite.
- Makes 16.

