



Apple Pie Pockets

1 package refrigerator pie crust
3 apples (peeled, cored & sliced thin)
1/3 C. sugar
2 T. flour
1/2 t. cinnamon
1/2 t. nutmeg
2 T. butter
milk
1/4 C. sugar & 1/2 t. cinnamon combined

Cut each circle of pie crust into 4 wedges.

Mix together sugar, flour, cinnamon & nutmeg. Toss apple slices with mixture.

Place 6-8 mixture-coated apple slices on half of the pie crust wedge. Dot with a bit of butter & fold pie crust over top of apples. Seal around the open side edges with a fork dipped in milk. Slit top with a knife in a few places. Brush with a little milk & sprinkle with cinnamon-sugar mixture.

Repeat with rest of pie crust pieces. Bake at 400 on lightly greased cookie sheet until golden brown or about 15-18 minutes at 400. Great served warm with ice cream.