

APPLE PIE BITES



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
860311	Packed light brown sugar	¼ cup
224723	Trade East® Ground Cinnamon Spice	1 Tsp.
224944	Trade East Ground Nutmeg Spice	½ Tsp.
513601	Trade East Ground Allspice	¼ Tsp.
299405	GFS® Unsalted Butter	3 Tbsp.
134830	GFS Pecans , chopped	⅓ cup
Market Item	Fresh apple, cored and sliced into 8 slices	1 apple
Market Item	Canned crescent rolls	8 oz. can

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well.

Preheat oven to 375 °F. Prepare a baking sheet by lining it with a silicone liner or parchment paper; set aside.

In a small bowl, combine brown sugar and spices; set aside.

Melt butter and toss apple slices in butter; set aside.

Arrange crescent roll triangles on baking sheet. Evenly distribute brown sugar mixture onto each triangle.

Sprinkle each triangle evenly with chopped pecans.

Place an apple slice on the wide end of each triangle and wrap crescent roll around it.

Brush each crescent roll with remaining butter. Lightly sprinkle with additional spices .

Bake for 10-12 minutes, or until golden brown. Let cool before serving.