



[Baby Apple Walnut Pies](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook time: 15 Minutes

Total Time: 45 minutes

Makes: 6

Baby Apple Walnut Pies Ingredients:

- 1 sheet Pie Dough, thawed
- 1 21 oz can Apple Pie Filling
- 2 TBSP Walnuts, chopped
- 2 tsp Cinnamon, ground
- 1 TBSP Sugar
- 2 TBSP Half and Half

Baby Apple Walnut Pies Directions:

- Preheat oven to 400°F.
- Grease muffin tin cups; set aside.
- Roll out one sheet (thawed) pie dough.
- With a cookie cutter slightly larger than your muffin pan cups, begin cutting out 6 rounds. Set aside scraps of dough.
- Place dough round into the greased muffin tin cups and form to the bottom and sides.
- Liberally prick the dough all over using a fork. Make sure you do the sides as well as the bottom.
- Chop the apple pie filling into small pieces.
- Mix the chopped walnuts into the prepared apple filling.

- Spoon apple filling into the muffin tins until approximately $\frac{3}{4}$ full.
- With the remaining scraps of pie dough, gather and re-roll thinly and cut strips.
- Begin to lattice the dough in a weaving pattern. (An alternate option is to simply cut out smaller rounds or different shapes in the dough to place on top of the pie filling.)
- Mix together sugar and cinnamon; set aside.
- Brush the tops of the pies with half and half.
- Sprinkle the half-and-half-coated dough top with the cinnamon and sugar mixture.
- Bake in the oven for approximately 15 – 20 minutes or until the dough is nicely browned.
- Allow the pies to cool.
- When serving, drizzle caramel topping on top of the pies or serve with ice cream or whipped cream.