

DINNERLY

Lyle, Lyle,
Crocodile
EXCLUSIVELY IN THEATERS



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Josh's Apple Pie Toaster Pastries

Dinnerly x Lyle, Lyle, Crocodile



1h



2 Servings

Lyle might think Josh is picky because he loves simple foods like toaster pastries, but we get it—what's not to love about a warm fruit filling wrapped in flakey crust, topped with icing AND sprinkles? We leveled up one of his fave treats by making a homemade apple pie version just for him (and you)! Enjoy them for breakfast or dessert (or lunch or dinner), then catch Lyle, Lyle, Crocodile exclusively in theaters October 7th!

WHAT WE SEND

- 2 Granny Smith apples
- ¼ oz cornstarch
- 5 oz dark brown sugar
- ¼ oz pie spice blend
- 17.6 oz pie dough ¹
- 2½ oz confectioners' sugar
- 1 oz mixed sprinkles ⁶

WHAT YOU NEED

- butter ⁷
- kosher salt
- vanilla extract
- 1 large egg ³
- milk ⁷

TOOLS

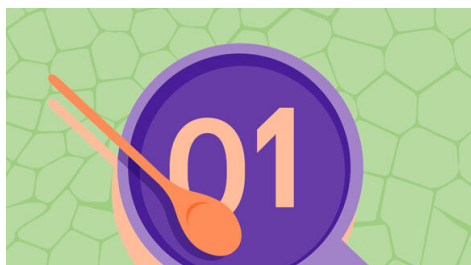
- medium nonstick skillet
- parchment paper
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 37g, Carbs 97g, Protein 8g

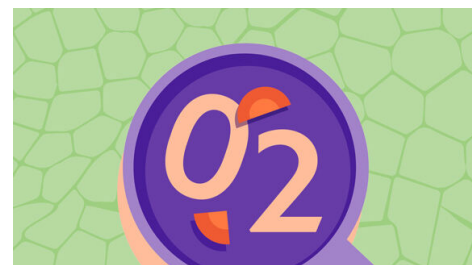


1. Cook apples

Preheat oven to 400°F with a rack in the center.

Peel **apples**; discard cores and cut into ½-inch pieces.

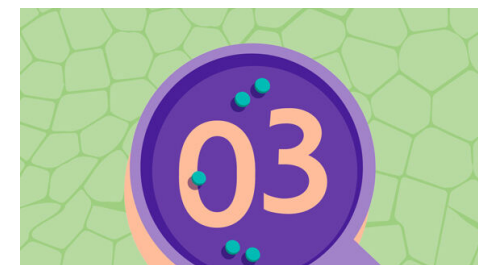
Melt 2 **tablespoons butter** in a medium nonstick skillet over medium heat. Add apples and a **pinch of salt**; cook, stirring often, until tender, 9–11 minutes.



2. Finish apple filling

To skillet with **apples**, stir in **cornstarch**, ½ **cup brown sugar**, 1½ **teaspoons pie spice**, and ½ **teaspoon vanilla**. Bring to a simmer and continue to cook until mixture is thick and sticky, 3–5 minutes.

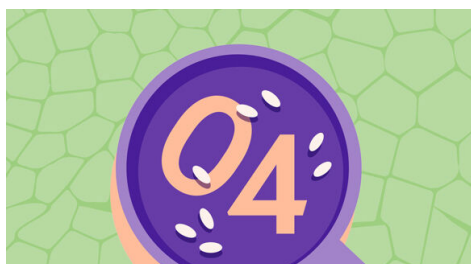
Let cool slightly off heat.



3. Assemble toaster pastries

While **filling** cools, lay out **pie dough** on a clean work surface. Trim edges of dough to make 2 (8-inch) squares. Cut each square into 4 smaller squares (8 total).

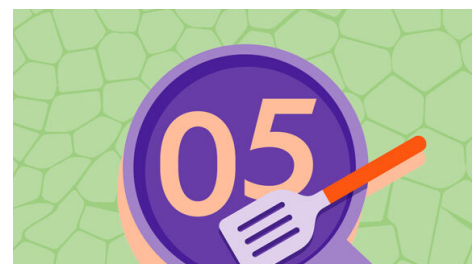
Place 4 of the squares on a parchment-lined rimmed baking sheet. Divide **apple filling** among them, leaving a ¼-inch border. Top with remaining dough squares. Use a fork to crimp the edges and seal in filling.



4. Bake toaster pastries

In a small bowl, whisk together 1 **large egg** and 1 **teaspoon water**. Brush over **toaster pastries**.

Bake on center oven rack until golden brown all over, 15–18 minutes. Transfer to a wire rack to cool.



5. Frost & serve

In a medium bowl, stir to combine **confectioners' sugar** and 2 **teaspoons milk**. Spread over **toaster pastries**, leaving a ¾-inch border, and top with **sprinkles** as you go (the glaze sets quickly).

Let **Josh's Apple Pie Toaster Pastries** rest for 10 minutes until **glaze** is set. Enjoy!



6. Lyle's Extra Bite!

Why was the crocodile invited to glamorous parties?

Because he was a snappy dresser!