

# DINNERLY



## Apple Pie Toaster Pastries with Icing & Rainbow Sprinkles



1h



2 Servings

What's not to love about a warm fruit filling wrapped in flakey crust, topped with icing AND sprinkles? We leveled up toaster pastries, one of our fave childhood treats, by making a homemade apple pie version! Enjoy them for breakfast or dessert (or lunch or dinner, your secret's safe with us). (2p-plan makes 4 pastries; 4p-plan makes 8—nutrition reflects 1 pastry)

### WHAT WE SEND

- 2 Granny Smith apples
- ¼ oz cornstarch
- 5 oz dark brown sugar
- ¼ oz warm spice blend
- 2 (8.8 oz) pie dough <sup>2</sup>
- 2½ oz confectioners' sugar
- 1 oz mixed sprinkles <sup>4</sup>

### WHAT YOU NEED

- butter <sup>3</sup>
- kosher salt
- vanilla extract
- 1 large egg <sup>1</sup>
- milk <sup>3</sup>

### TOOLS

- medium nonstick skillet
- parchment paper
- rimmed baking sheet

### ALLERGENS

Egg (1), Wheat (2), Milk (3), Soy (4). 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 warm 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**.

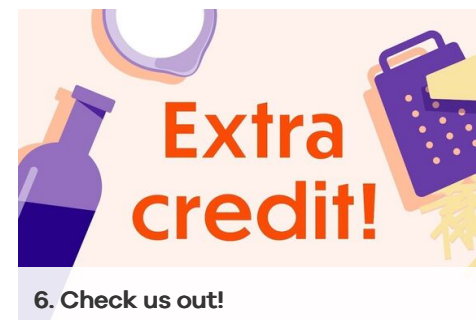
Bake on center oven rack until golden brown all over, 15–18 minutes. Transfer to a wire rack to cool.



#### 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 **apple pie toaster pastries** rest for 10 minutes until **glaze** is set. Enjoy!



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