



Mini Caramel Apple Pie Bites

READY IN



35 min.

SERVINGS



16

CALORIES



129 kcal

DESSERT

Ingredients

- 14.1 oz pie crust dough refrigerated softened (2 Count)
- 0.3 cup peach pie filling canned chopped
- 0.3 cup mrs richardson's butterscotch caramel sauce

Equipment

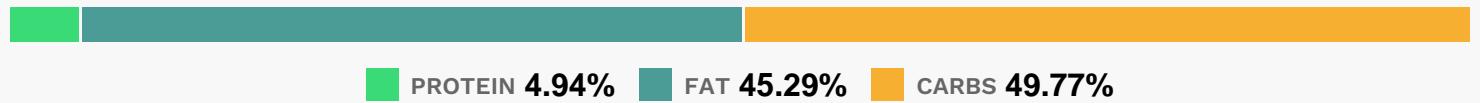
- frying pan
- oven
- wire rack
- cookie cutter

- muffin liners
- rolling pin

Directions

- Heat oven to 450°F.
- Unroll pie crust on work surface. Using rolling pin, roll out slightly. Using 2 1/2- to 3-inch round cookie cutter, cut 16 rounds from pie crust. Press rounds into 16 ungreased mini muffin cups, folding edges if needed. Generously prick each crust with fork.
- Bake 4 to 6 minutes or until light brown. Cool 2 minutes in pan before removing to cooling rack to cool completely.
- Fill each cooled cup with 1 teaspoon pie filling.
- Drizzle 1 teaspoon caramel sauce over top of each.
- Serve immediately.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.7526087113049%

Nutrients (% of daily need)

Calories: 129.27kcal (6.46%), Fat: 6.52g (10.03%), Saturated Fat: 2.04g (12.74%), Carbohydrates: 16.12g (5.37%), Net Carbohydrates: 15.44g (5.62%), Sugar: 3.36g (3.74%), Cholesterol: 0mg (0%), Sodium: 120.55mg (5.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.6g (3.2%), Manganese: 0.11mg (5.71%), Vitamin B1: 0.07mg (4.62%), Folate: 17.58µg (4.4%), Iron: 0.66mg (3.69%), Vitamin B3: 0.68mg (3.38%), Fiber: 0.67g (2.7%), Vitamin B2: 0.04mg (2.53%), Selenium: 1.5µg (2.14%), Phosphorus: 20.17mg (2.02%), Vitamin K: 1.85µg (1.76%), Vitamin B5: 0.11mg (1.11%), Copper: 0.02mg (1.07%), Magnesium: 4.08mg (1.02%)