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Gluten-free Apple Pie Pops for the Win

Servings: N/A

Preparation Time: 25 Mins

Cooking Time: 12-15 Mins

by Silly Zak's

----- *Gluten-Free Ingredients* -----

- 2 unbaked 9-inch Silly Zak's gluten-free pie shells
- 1-1/2 cups apple cider
- 1/2 cup bourbon
- 6 medium apples, Fuji or Honeycrisp
- Juice of 1 lemon
- 2 teaspoons pure vanilla extract
- 3 tablespoons cornstarch
- 1/3 cup brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon sea salt
- 1 tablespoon granulated sugar
- Lollipop sticks

DIRECTIONS

1. Defrost the pie crusts in your refrigerator overnight. Remove the crusts from the refrigerator before you prepare the filling.
2. Preheat your oven to 450°F.
3. In a small saucepan over high heat, combine the apple cider and bourbon. Bring to a boil. Turn the heat down to medium-low and simmer until the mixture is reduced to 1/2 cup. Set this aside to cool while you prepare the apples.
4. In a large bowl, combine the lemon juice, vanilla extract, cornstarch, brown sugar, cinnamon, and salt. Whisk to combine well.
5. Peel the apples. Cut them into 1/4 inch thick slices, leaving the cores behind. Add the apple slices to the bowl and toss to coat completely with the lemon juice mixture. Pour the cooled cider and bourbon over the apples and toss everything together to combine.
6. Using a cookie cutter (or the open side of a 1-cup measuring cup works also), cut out round pieces that will serve as your mini-pie "shells."
7. Add filling, leave enough room for closure on the sides, without the sauce bursting out. Press the sides closed using the tip of a fork to create a cute pie design.
8. Brush on some melted butter to give them a buttery flavor with a crispy texture.
9. Before putting them in the oven, slide lollipop sticks from one edge through to the center of the round.
10. Bake them for 12-15 minutes. Once golden brown, let them cool and then enjoy!

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