

CopyCat McDonald's Apple Pie

Ingredients

1 Granny Smith apple
1 red apple
3 tablespoons butter
3 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1/4 teaspoon vanilla extract
1 teaspoon lemon juice
1/4 teaspoon salt
2 sheets puff pastry cut into 8 inch squares

Directions

Defrost the puff pastry according to package directions.

Dice apples into small pieces and place apples in a pot over medium heat.

To the pot add butter, brown sugar, cinnamon, nutmeg, allspice, vanilla extract, lemon juice, and salt.

Cook apples for about 10 to 12 minutes or until the apples are softened.

Cut puff pastry into 8 squares.

Spoon 1 heaping tablespoon of cooked apples onto one side of each one of the squares.

Brush water on the edge of each one of the squares and fold the squares over on each other. Use a fork to crimp the edges together.

Add enough oil to a large pot or deep fryer to cover the

bottom 3 inches.

Heat oil until 350 degrees. The oil will be ready when you drop a small piece of dough in the oil and it cooks rapidly. Cook pies 2 at a time, for about 1 minute on each side.

Remove pies when both sides are golden brown.

Place fried pies on a wire rack to drain excess oil.

If you want to keep the pies warm, hold them in a 200-degree oven until you are ready to serve.