

Fried Apples

My nana used to make this all the time when I was young, She never used sugar or cinnamon as they were expensive and hard to come by during the depression so she made them without and then never put it in later years! Check out her recipe.

You'll Need (for the pie):

2 Pillsbury pie crusts.
2 apples.
1/34 cup of sugar (optional).
1/4 tsp of cinnamon (optional).

You'll Need (for the icing):

1 tsp of softened butter.
1 cup of powdered sugar.
1/2 tsp of vanilla.
1-3 tbsps of milk.

Place the peeled and chopped apples in a pot and cook on very low heat and mash them up.

On a lightly floured surface, roll out the pie crust and cut out about 7 circles (I used a 3 inch cookie cutter).

Put a scant tsp of the cooked apples in the middle then wet all the way around the pie with cold water using your fingers. Fold the round over and crimp the edges with a fork. Make a slit in the top.

In a skillet, heat a little oil then cook the little pies for 2 to 3 minutes on each side.

Place on wire rack with paper towels to take off the excess oil.

Prepare the icing and glaze the warm pies.

Simple, easy and delicious! This fried apples are super easy to prepare, it doesn't take time to cook and they're super delicious! How simple is that ? Give it a try, and let me know

what you think.