

Apple Twists



Ingredients:

- 2 large apples*
- 1 tube refrigerated biscuits
- 1/3 cup melted margarine
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 3/4 cup water

*We suggest an apple that you would use in a pie such as a Granny Smith, Honey Crisp, Pink Lady, Fuji or Golden Delicious.

Directions:

Set oven to 425° F. Pare and cut each apple into 5 sections. Combine sugar and cinnamon (adjust cinnamon to your taste - a little more, a little less) and dip each wedge into cinnamon-sugar mixture. Roll each biscuit thin and wrap around an apple wedge.

Place in 8-inch square baking dish or pie plate. Place sealed edge down. Brush melted butter over top and sprinkle with remaining cinnamon-sugar. Add water to dish and bake for 20-30 minutes. Serve warm.

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