

Apple Phyllo Pies

makes 6 "pies"

12 sheets of 12 x 17 inch phyllo dough
4 granny smith apples
1/2 c. sugar
1 t. cinnamon
1/2 c. butter, melted
1/4 c. brown sugar

1. Quarter the apples, removing the seeds but leave the skins on.
2. Process in a food processor with the sugar and cinnamon. Set aside.
3. Separate 2 sheets of phyllo dough and lay on a flat surface.
4. Butter the top sheet lightly with the melted butter. I used a silicon brush.
5. Fold the butter sheets in half making a 12 x 8 1/2 inch rectangle.
6. Butter the top sheet again and add 1/6 of the apple mixture to the edge of the 8 1/2 inch side. Roll the phyllo dough up around the apples like a burrito.
7. Repeat rolling up the other 5 "pies" and place in a stone or glass baking dish that is greased with butter.
8. Sprinkle with the brown sugar and bake at 350 degrees fahrenheit for 35 to 40 minutes.
9. The pies should be crisp and golden brown. Let cool briefly before serving.