



*Great Recipes to
make over Winter
Break!*

TG Winter Cookbook

FACS CLUB 2020

Produced by
FACS Club and
Mrs. Papson



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STUDENT RECIPES



Banana Bread w/ Cheese Filling

Blueberry Tapioca Pie

Brigadeiro

Chocolate Brownies

Chocolate Chip Cookies

Cinnamon Apple Bundt Cake

Dirt Cake

Lemon Bars

No Bake Oreo Cheesecake

Oreo Truffles

Pumpkin Pie

Sushi Rice Krispie Treats



Banana Bread with Cheese Filling- ANVI 6th

INGREDIENTS:

Banana Bread

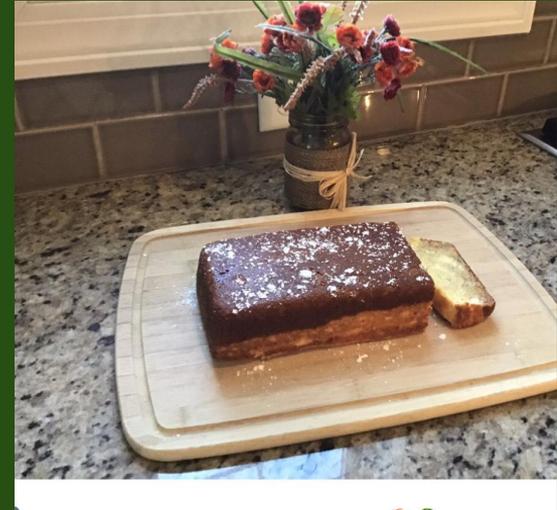
1 cup flour
1/2 tsp baking soda
1/2 cup sugar
2 ripe Bananas
1/4 cup of vegetable oil
1/2 tsp of vanilla extract
1 egg

Cheese Filling

1/3 cup of sugar
1/4 cup of sour cream
1 egg
1 package of cream cheese

DIRECTIONS:

- 1) Mix all bread ingredients
- 2) In another container mix all cheese filling ingredients using a mixer
- 3) Take a nonstick 9 x 5 pan and grease the bottom
- 4) Put half the bread filling in the pan then put the whole cheese filling and put the rest of the bread filling on top and bake it in 375 degrees for 1 hour.



Blueberry Tapioca

Pie-giulia 6th

Ingredients:



4 cups of blueberries

6 tbsp sugar

1 tbsp flour

2 tbsp tapioca flour

1 tbsp lemon juice

PIE CRUST:

2 ½ cups flour

1 ½ tbsp butter

8- 12 tbsp of water



Blueberry Tapioca Filling:

1. Put the sugar in a bowl and add the flour and tapioca flour to it too (mix)
2. Put the blueberries in a separate bowl and then add the sugar and flour mixture in it too
3. In the blueberry and sugar/flour mixture add the lemon juice too (mix) -- set aside

Pie Crust Recipe:

- A. Put the flour and salt into a bowl and mix
- B. Then add the butter and smash the butter with a fork (you can use your hands too)
- C. Add the water in and mix with hands and then put in refrigerator for 1 hour

Continuation of Blueberry Tapioca Filling:

1. Split the pie crust in half
2. Use 1 half of the piecrust and put the pie crust in a round glass pie baking tray and the blueberry filling too (add milk and sugar on top)
3. Use the other half roll it out and put it on top
4. Bake it first at 420 F for 15 min and then 350 F for 30 min.

Yield: 40

Ingredients:

1 can sweetened condensed milk

1 Tablespoon unsalted butter

4 Tablespoons cocoa powder

Chocolate Sprinkles



Brigadeiro (Fudge Balls)- Anna 6th

1. Put the sweetened condensed milk, butter, and cocoa powder in a small saucepan.
2. On the stove, mix under medium to low heat, for about 10 minutes, mixing constantly until it thickens and unsticks from the bottom of the pan,
3. Transfer the mixture to a tray, and let it cool to room temperature.
4. Scoop the mixture using a teaspoon or half a Tablespoon and use your hands (greased with butter) to make the balls.
5. Roll the balls into a bowl of sprinkles and place them in paper/foil candy cups.



CHOCOLATE BROWNIES- GURVEEN 6TH

INGREDIENTS:

½ C. MELTED BUTTER
½ C. SUGAR
2 EGGS
1 t. VANILLA
⅓ C. UNSWEETENED COCOA
POWDER
¼ t. BAKING POWDER
½ t. SALT
½ C. FLOUR
1 C. CHOCOLATE CHIPS
(OPTIONAL)



DIRECTIONS:

1. PREHEAT OVEN TO 350 DEGREES
2. MIX BUTTER AND SUGAR
3. ADD EGGS TO BATTER
4. MIX IN VANILLA
5. COMBINE COCOA, FLOUR, SALT AND BAKING POWDER
6. MIX DRY AND WET INGREDIENTS TOGETHER
7. GREASE 8X8 PAN
8. POUR IN BATTER
9. BAKE FOR 25 MINUTES
10. ADD ADDITIONAL CHOCOLATE CHIPS IF DESIRED

CHOCOLATE CHIP COOKIES- GURVEEN 6th



INGREDIENTS:

- 1 C. SOFTEN BUTTER
- 1 C. SUGAR
- 1 C. BROWN SUGAR
- 2 EGGS
- 2 t. VANILLA
- 1 t. BAKING SODA
- 2 t. HOT WATER
- $\frac{1}{2}$ t. SALT
- 3 C. FLOUR
- 2 C. CHOCOLATE CHIPS

DIRECTIONS:

1. PRE-HEAT OVEN TO 350 DEGREES
2. CREAM TOGETHER BUTTER AND BOTH SUGARS
3. BEAT IN EGGS AND VANILLA
4. DISSOLVE BAKING SODA IN WATER AND ADD TO BATTER
5. MIX IN SALT AND FLOUR
6. ADD CHOCOLATE CHIPS TO BATTER
7. SPOON OUT 2 INCH BALLS AND PLACE ON COOKIE SHEET
8. BAKE FOR 9-10 MINUTES
9. PLACE ON COOLING RACK

CINNAMON APPLE BUNDT CAKE-GIULIA 6TH



***4 EGGS**

***2 CUPS GRANULATED SUGAR:**

***1/2 CUP OIL**

***1/2 CUP SOFTENED BUTTER(ROOM TEMP)**

***1 TSP VANILLA EXTRACT**

***1 TSP CINNAMON**

***2 CUPS ALL PURPOSE FLOUR**

***4 TSP BAKING POWDER**

***1/2 TSP SALT**

***4 CUPS PEELED AND GRATED**

GRANNY SMITH APPLES

FOR THE CRUMBLE BETWEEN THE CAKE:

***4 TSP CINNAMON**

***4 TBSP BROWN SUGAR**



1. Preheat oven to 350* F
2. Sift flour, baking powder, cinnamon and salt together in a bowl
3. In a large bowl beat eggs, butter, oil, vanilla and granulated sugar until smooth
4. Stir in flour mixture until well combined
5. Stir in apples gently until combined
6. In a separate small bowl, stir the 4 tsp of cinnamon ant the 3 tbsp of brown sugar together in a separate bowl
7. Grease the bundt pan with nonstick cooking spray or oil
8. Pour half the cake batter into the prepared bundt pan. Sprinkle half the crumble mix(brown sugar and cinnamon) and then add the other half adding the other half of the brown sugar and cinnamon mix
9. Bake the cake about 50 to 60 min. In the oven make sure the top of the cake is soft not hard but as it cools it becomes harder
10. After cooled you can top it with powdered sugar or vanilla glaze. I used ice cream and caramel syrup and it also tasted fantastic

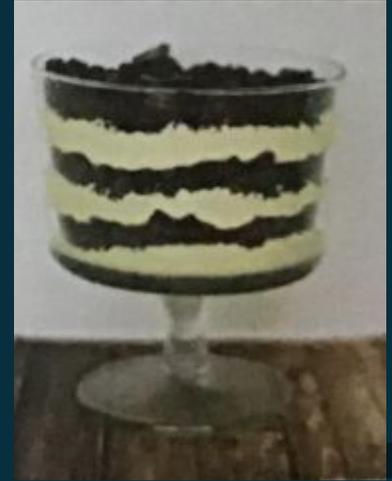
DIRT CAKE- CHLOE 6th

INGREDIENTS:

½ C. BUTTER, SOFTENED
1 (8OZ) PKG CREAM CHEESE, SOFTENED
½ C. POWDERED SUGAR
2 (3.5 OZ) PKG OF INSTANT CHOC. OR VANILLA
PUDDING
3 ½ C. MILK
1 (12OZ) CONTAINER OF FROZEN WHIPPED TOPPING,
THAWED
32 OZ OREOS

DIRECTIONS:

1. CHOP COOKIES VERY FINE IN FOOD PROCESSOR OR BY HAND.
2. MIX BUTTER, CREAM CHEESE AND SUGAR IN BOWL
3. IN A LARGE BOWL, MIX MILK, PUDDING AND WHIPPED TOPPING.
4. COMBINE PUDDING MIXTURE AND CREAM MIXTURE TOGETHER.
5. LAYER IN YOUR DESIRED CONTAINER STARTING WITH COOKIES AND CREAM MIXTURE. REPEAT LAYERS.
6. CHILL UNTIL READY TO SERVE.



LEMON BARS:



Ingredients:

- 1 cup butter softened (16 tbsp)
- 2 $\frac{1}{4}$ cups all purpose flour, divided
- 2 cups granulated sugar, divided
- 4 large eggs
- Lemon juice of 2 lemons
- Powdered, confectioners sugar
- Lemon zest



by ● Giulia 6th

1. Preheat oven to 350°F (180°C)
2. In a medium bowl mix together only 2 cups of flour and only $\frac{1}{2}$ cup sugar (you will use the rest later). Then use that mixture and press it to the bottom of a rectangular pan
3. Bake that for 15-20 min, or until firm and golden
4. In another bowl whisk the rest of the flour and sugar add the eggs and lemon juice too. Pour over the baked crust
5. Bake for an additional 20 min. The bars will firm up as they cool.
6. Once they have cooled cut them into squares and dust them with powdered sugar and lemon zest

NO BAKE OREO CHEESECAKE- SANVI 6TH

Ingredients:

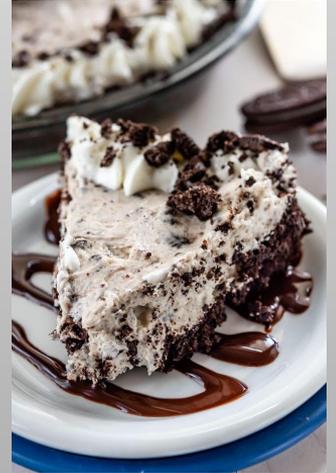
- 1 Oreo crust (if homemade just spread it onto your pan)
- 8 ounces of cream cheese (Softened cream cheese is recommended)
- 1/4 cup of granulated sugar
- 1 teaspoon vanilla
- 8 ounces of Cool Whip
- 10 Oreos

You can customize your ingredients these are just the most used ones!

Instructions:

1. Beat cream cheese, sugar, and vanilla with a hand mixer/electric in a large bowl.
2. Chop 8 Oreos into small pieces. Add them to the mixing bowl and mix in with the mixer until combined. Then fold in the cool whip.
3. Spread the filling on top of the Oreo pie crust. Chill at least 2 hours before serving.
4. Before serving it crush the remaining Oreos onto the cake for toppings (optional)
5. Store covered in the refrigerator for up to three days

Bake time estimated: 2 hours and 30 minutes



OREO TRUFFLES—GIULIA BTH

Ingredients:

- 7-10 oreos
- coconut oil
- Cream cheese/frosting
- Milk and white chocolate

1. Crush 7 -10 oreos in a food processor or in a ziploc
2. Save 1 tbsp of crushed oreos and put in in a bowl
3. Take 1 or 2 oz of cream cheese or frosting and mix the rest of the crushed oreos (not the 1 tbsp)
4. Roll the oreo and cream cheese mixture into balls and place them on a plate and then in the refrigerator for 30 min
5. While they are in the fridge melt the white and milk chocolate in the microwave with the coconut oil too

put them in the melted chocolate until it is covered completely. Add a pinch of saved oreos on top of the chocolate balls then put them in the fridge again



PUMPKIN PIE – MATTHEW S. BTH



RECIPE:

Filling:

- 2 Eggs
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/8 teaspoon cloves
- 1 can (15 oz) pumpkin (not pumpkin pie mix)
- 1 can (12 oz) evaporated milk

Directions:

Filling:

1. In large bowl, beat eggs slightly with wire whisk or hand beater. Beat in 1/2 cup sugar, the cinnamon, 1/2 teaspoon salt, ginger, cloves, pumpkin and milk
2. Make crust... for pumpkin pie filling in crust. Bake for 15 minutes at 425 degrees
3. Insert knife to the middle if comes out clean take out, if doesn't reduce oven temperature to 325 degrees for 45 minutes

Crust:

- 12 tablespoons (1 1/2 sticks) very cold unsalted butter
- 3 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 teaspoon sugar
- 1/3 cup very cold vegetable shortening
- 6 to 8 tablespoons (about 1/2 cup) ice water

Crust:

1. Dice the butter and return it to the refrigerator while you prepare the flour mixture. Place the flour, salt, and sugar in bowl of a food processor fitted with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 8 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water down the feed tube and pulse the machine until dough begins to form a ball. Dump out on a floured board and roll into a ball. Wrap in plastic wrap and refrigerate for 30 minutes
2. Cut the dough in half. Roll each piece on a well floured board into a circle. Rolling from the center to the edge, turning and flouring the dough to make sure it doesn't stick to the board. Fold the dough in half, place in a pie pan, and unfold to fit the pan.



SUSHI RICE KRISPIE TREATS- CHLOE 6TH

INGREDIENTS:

1½ T. BUTTER
2 C. MINI MARSHMALLOWS
3 C. RICE KRISPIES
24 GUMMY WORMS
2 STRIPS OF FRUIT LEATHER
CUT INTO 5" STRIPS
COOKING STRAY



DIRECTIONS:

1. IN A LARGE SAUCEPAN, MELT BUTTER OVER LOW HEAT. ADD MARSHMALLOWS AND STIR UNTIL COMPLETELY MELTED. REMOVE FROM HEAT.
2. ADD RICE KRISPIES TO MARSHMALLOW MIXTURE AND STIR WELL
3. BUTTER THE BACK OF A METAL SPOON AND PRESS MIXTURE INTO A 7X11 INCH BAKING SHEET COATED WITH COOKING SPRAY AND COOL.
4. INVERT PAN ON TO CUTTING BOARD TO REMOVE CEREAL MIXTURE. CUT INTO 4- 2¾ INCH STRIPS.
5. PLACE 3 GUMMY WORMS LENGTHWISE ON TOP OF EACH RECTANGLE.
6. START WITH LONG SIDE, TIGHTLY ROLL UP, COMPLETELY ENCLOSING THE GUMMY WORMS.
7. CUT EACH ROLL CROSSWISE INTO 5 CYLINDERS.
8. TIGHTLY WRAP ONE FRUIT LEATHER STRIP AROUND EACH.



TEACHER RECIPES



Banana Cake with Cream Cheese Frosting
Gluten-Free Gingerbread Cookies
Inside-Out Chocolate Bundt Cake
M&M Blondies
Oreo Brownies
Oreo Balls
Strawberry Shortcake
White Chocolate Peanut Butter Krispies





Banana Cake with Cream Cheese Frosting- Mrs. Howard



INGREDIENTS:

CAKE:

1/2 cup butter, softened
1-1/2 cups sugar
2 large eggs, room temperature
1 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
2 medium ripe bananas, mashed (about 1 cup)

FROSTING:

1 package (8 ounces) cream cheese, softened
1/2 cup butter, softened
2 teaspoons vanilla extract
3-3/4 to 4 cups confectioners' sugar



DIRECTIONS:

- Preheat the oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, sour cream and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in bananas.
- Spread into a greased 15x10x1-in. baking pan. Bake until a toothpick inserted in the center comes out clean (do not overbake), 20-25 minutes. Cool.
- For frosting: In a large bowl, beat cream cheese, butter and vanilla until fluffy. Gradually beat in enough confectioners' sugar to achieve desired consistency. Frost bars.
- Store in the refrigerator.

Gluten-Free Gingerbread Cookies-MS. ENGEL

INGREDIENTS:

2 ¼ c gluten-free all purpose flour
1 C. almond flour
½ t. Xanthan gum
¼ t. Baking soda
½ t. Salt
1 ½ t. Ginger
1 t. Cinnamon
¼ t. Cloves
6 T. butter, softened
½ C. brown sugar
1 large egg
½ C. molasses
1 t. vanilla

DIRECTIONS:

-Whisk together the first 8 ingredients (through the cloves) in a medium bowl. Set them aside.

-In the the bowl of your stand mixer or with an electric mixer, beat the butter and brown sugar until light and fluffy.

-Add the egg, molasses, and vanilla, and stir on medium-low speed until well blended. Don't mix on high speed at this point; you want to avoid adding air to the dough.

-Add the dry ingredients, and blend on low speed until incorporated.

-Divide the dough in half, and place each half on a piece of plastic wrap. Pat the dough into flat disks, wrap completely, and chill in the refrigerator for 1 to 2 hours, or overnight .

-Preheat your oven to 350°F.

-Remove the the dough from the refrigerator and roll disks out about 1/4" thick.

-Cut the dough with your choice of cutters, and place on a parchment-lined baking sheet.

-Chill the baking sheets of cut dough for about 15 minutes before baking for 8 to 12 minutes. The cookie will be firmer on the edges, but still soft in the center when done.

-Allow to cool completely before decorating with royal icing and candies or dried fruit.

***Yield: 24 to 30 cookies.



Inside-Out Chocolate Bundt Cake- Mrs. Vileta recipe handed down from Mrs. Vileta's Aunt Jane

INGREDIENTS:

- 1 package jello instant pudding and pie filling, chocolate flavor
- 1 package devils food or chocolate cake mix
- 1 package bakers chocolate flavor baking chips
- 1 3/4 c milk
- 2 eggs

DIRECTIONS:

Combine pudding mix, cake mix, chocolate chips, milk and eggs in a bowl. Mix by hand until well blended about 2 minutes. Pour into a greased and floured 12 cup tube or bundt pan. Bake at 350 degrees for 50-60 minutes, or until the cake springs back when lightly pressed with your finger. Do not over bake! Cool for 15 minutes in the pan, then remove from the pan and continue cooling on the rack.

PS: This picture shows it dusted with powdered sugar.





M&M BLONDIES- MRS. PAPSON

INGREDIENTS:

- 1/2 cup unsalted butter, softened
- 2 cups brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 cups all purpose flour
- 1 1/2 cups M&M candies, divided

DIRECTIONS:

- Preheat the oven to 350 degrees. Spray a 9x13 baking dish with nonstick spray.
- Beat the butter and brown sugar until creamy. Add the eggs and vanilla and beat again.
- Sift together the salt, baking powder, and flour. Slowly beat into the butter mixture. Stir in 1 cup of the M&M candies by hand.
- Spread the batter in the prepared dish. Sprinkle the top with the extra 1/2 cup candies.
- Bake for 22-25 minutes. Let the cookie bars cool completely before cutting into squares. Store in a sealed container.



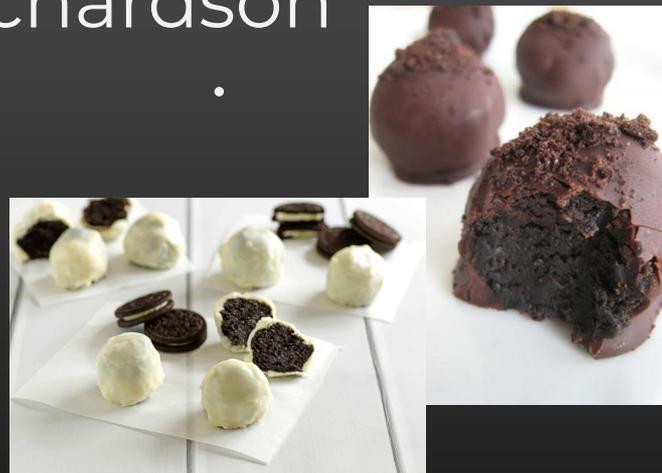
OREO BALLS- Ms. Richardson

Ingredients:

- 1 package of Oreo Cookies
- 8 Ounces cream cheese (Softened)
- 8 Ounces baking chocolate (white or milk)

Directions:

1. Line a baking sheet with parchment paper
2. Crush oreos in a food processor
3. Mix together the oreo crumbs and cream cheese
4. Make small balls of dough and roll into a ball and place onto the pan
5. Put the pan into the freezer for 10-15 minutes until rolled balls are slightly firmer
6. Melt the chocolate and stir until smooth
7. Use a fork to dip the formed oreo balls into the chocolate and put it back onto the pan to allow chocolate to set
8. Enjoy!!



OREO BROWNIES- MRS. BARNES

INGREDIENTS:

2 sticks melted unsalted butter
1 3/4 cup sugar
1 teaspoon salt
1 teaspoon baking soda
6 eggs
2 cups flour
4 cups of semi sweet chocolate chips
1 package of Double Stuf Oreos

DIRECTIONS:

- Preheat oven to 350 degrees
- Line 13x9x2 inch pan with heavy duty foil and spray with non stick spray
- Mix unsalted butter, sugar, salt, baking soda, eggs, and flour
- Melt 4 cups semi sweet chocolate chips in a microwave safe bowl
- Add melted chocolate chips to batter and stir until combined
- Break Oreos into quarters.
- Stir the Oreos into batter
- Bake until side start to crack slightly

***Every oven is VERY different. You do not want to overbake. These will need to be refrigerated for at least 5 hours before removing foil from pan and cutting.



Strawberry Shortcake- Mrs. Mizock

Ingredients:

1-1/2 pounds strawberry, stemmed and sliced

5 Tbsp Sugar

2 Cups all-purpose flour

2 teaspoon baking powder

1/4 teaspoon baking soda

2 Tbsp sugar

3/4 teaspoon salt

1-1/2 cups heavy cream

Whipped cream:

1-1/2 cups heavy cream, chilled

3 Tbsp sugar

1-1/2 teaspoons vanilla extract

1 teaspoon freshly grated lemon zest

*Using a mixer, beat all ingredients

until soft peaks form 1 1/2-2 mins.

Directions:

Mix strawberries with 3 Tbsp sugar and refrigerate 30 minutes, until juices develop

Preheat oven 400F

Sift flour, baking powder, baking soda, 2 tbsp sugar, and salt in medium bowl

Add heavy cream and mix until just combined

Pour mixture into ungreased 8-inch square pan and bake 18-20 minutes, until golden . Remove cake from pan and let cool on rack

Cut into 6 pieces. Split each piece in half horizontally

Spoon strawberries in sauce (from refrigerator) onto the bottom of each shortcake half

Place a spoonful of whipped cream on top of strawberries. Place top of shortcake on whipped cream

Spoon more strawberries on top of cake and add more whipped cream

Enjoy!!

From Food Network



WHITE CHOCOLATE PEANUT BUTTER KRISPIES-MRS. PAPSON

INGREDIENTS

- 2 cups Rice Krispies cereal
- 2 cups dry roasted peanuts
- 2 cups miniature marshmallows
- 1 cup peanut butter
- 2 pounds white chocolate chips

DIRECTIONS:

1. Combine cereal, peanuts and marshmallows in a large bowl.
2. In a microwave-safe bowl, heat chocolate and peanut butter on High for 1 minute and then in 30 second intervals until fully melted. Stir chocolate into cereal mixture. Mixture will be slightly runny.
3. Drop by tablespoons onto waxed paper. Let set until firm, 2 hours. Store in an airtight container.





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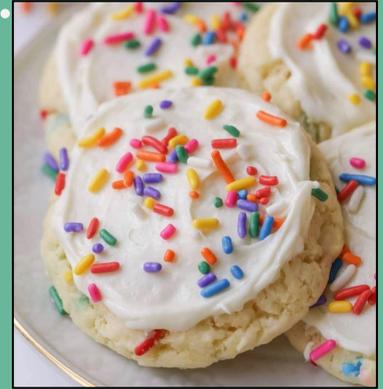
Funfetti Cheesecakes Stuffed Crescent Rolls
Funfetti Cake Cookies
Sugar Cookie Apple Pie Bites



FUNFETTI CAKE COOKIES- FACS CLUB

INGREDIENTS

- 1 box Funfetti cake mix
- 1/3 cup oil
- 2 eggs
- 1 container frosting



DIRECTIONS

1. Heat oven to 375°F.
2. In large bowl, combine cake mix, oil and eggs; stir with spoon until thoroughly moistened. Stir in sprinkles.
3. Shape dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. With bottom of glass dipped in flour, flatten to 1/4-inch thickness.
4. Bake at 375°F. for 6 to 8 minutes or until edges are light golden brown. Cool 1-3 minutes; remove from cookie sheets.
4. Spread frosting over cooled cookies. Immediately sprinkle each with candy bits from frosting. Let frosting set before storing. Store in tightly covered container.

*Use your favorite cake mix for a variety of cookies!

FUNFETTI CHEESECAKE STUFFED CRESCENTS- FACS CLUB

INGREDIENTS:

- 1 tube crescent rolls
- 8 oz package of cream cheese
- 1 1/2 Tbsp granulated sugar
- 3/4 tsp vanilla extract
- 1/4 cup rainbow sprinkles

GLAZE:

- 1/2 cup powdered sugar
- 1 Tbsp milk or cream
- 1/2 tsp vanilla extract
- Sprinkles



DIRECTIONS:

- -Preheat oven to 350 degrees F. Line a baking sheet with aluminum foil and set aside.
- In a mixing bowl, add cream cheese, vanilla extract, and granulated sugar. Use a rubber spatula to whip together. Carefully fold in rainbow sprinkles.
- Open crescent rolls and separate into triangles.
- Spoon about 2 Tbsp of cream cheese mixture onto the wide end of the crescent triangle and roll up towards to narrow end, forming the crescent roll shape.Repeat with remaining crescent roll triangles.
- Bake for 10-15 minutes, until lightly golden brown.
- While crescents are baking, make the glaze. Add powdered sugar to a small mixing bowl. Pour in milk and vanilla extract and whisk until smooth glaze forms.
- -Remove baking sheet from the oven and drizzle glaze over cooked crescent rolls.
- -Sprinkle with non-pareil sprinkles if desired.

SUGAR COOKIE APPLE PIE BITES- FACS CLUB

Ingredients

- 20 oz. Apple Pie Filling
- Sugar Cookie Dough (premade or homemade!)



Directions

1. Roll Sugar Cookie Dough into 12 medium balls and flatten into circle disks.
2. Spray muffin tin with baking spray.
3. Place cookie dough into muffin tin and bake in oven at 350 for 8-10 minutes.
4. Remove cookie dough from oven and indent with the back of a cookie scoop/spoon.
5. Place a tablespoon of apple pie filling into the sugar cookie dough that's now formed into a "bowl".
6. Place back into oven for another 5-6 minutes, remove.
7. Drizzle with Caramel Sauce and Whipped Cream if desired.

THANKS!

