



## Maple Pecan Apple Shortbread

### Ingredients

- 1 cup unsalted butter, room temperature
- 1/2 cup powdered sugar
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup **MicroDried® Apple Fragments**
- 1/3 cup chopped pecan pieces
- 1 teaspoon maple extract



### Process

1. Preheat oven to 325°F.
2. Butter an 8x8 baking dish and set aside.
3. Cream the butter, sugar, vanilla, and maple extract in a medium mixing bowl.
4. Add flour and salt. Mix until ingredients are just combined and/or starting to form large clumps.
5. Add apple fragments and pecans. Mix until just combined.
6. Press mixture into an even layer in prepared dish. Bake for 25-30 minutes, or until edges are lightly browned and center springs back to the touch.
7. Let cool. Can be stored at room temperature for up to 7 days.

## Apple Pie Bites

Ready  
to  
CREATE

### Process

1. Prepare baking sheet and set aside.
2. Preheat oven to 400°F.

#### To make apple filling:

3. Combine apple fragments, water, brown sugar, cinnamon, nutmeg, and vanilla in a medium sauce pan over medium heat. Bring to a simmer.
4. Once at a simmer, stir gently until liquid has absorbed. The mixture should resemble a traditional pie filling consistency.
5. Set aside and let cool.

#### To make pie crust:

6. Unroll pie crust and let it come to room temperature. Once at room temperature, use a 3-4" cookie cutter to cut circles of crust. You should get 7-10 circles.
7. Roll out remaining pie crust scraps to cut 2-3 more circles.
8. Place 1 tablespoon of filling on each circle.
9. Fold in half and pinch the edges until fully sealed. Use a fork to crimp the edges.
10. Place on prepared baking sheet.
11. Sprinkle with cinnamon sugar mixture.
12. Bake for 20 minutes, or until golden brown.

### Ingredients

- 2-pack refrigerated pie crust
- 1 1/2 cups **MicroDried® Apple Fragments**
- 2/3 cup water
- 1/3 cup brown sugar, loosely packed
- 1/2 teaspoon cinnamon
- Dash of nutmeg
- 1/2 teaspoon vanilla extract
- Cinnamon and sugar for sprinkling