

Air Fryer Apple Pies

Makes 12

Ingredients:

- 2 packages of refrigerated pie crusts (4 total)
- 1 can apple pie filling
- 1 large egg
- water
- 6 teaspoons turbinado sugar
- Caramel sauce for dipping, optional

Directions:

1. Bring your pie crust to room temperature
2. Cut the pie crusts into 5-inch circles using a round biscuit cutter.
3. Place two slices of apples from the apple pie filling onto the pie crusts on the bottom half of the crust.
4. Moisten the outside edges of the pie crust. Fold dough over filling to form half-moons; pinch the edges of the crust together, then crimp edges with a fork to seal.
5. Whisk together the egg with a splash of water. Brush the tops of the pies with the egg wash.
6. Sprinkle $\frac{1}{2}$ teaspoon of the coarse sugar over each pie.
7. Make three slits in the crust on the top of the pies.
8. Preheat the air fryer at 350 degrees F
9. Spray the air fryer basket with nonstick cooking spray.
10. Air Fry for 10 minutes or until the crust is golden brown.
11. Transfer to a wire rack to cool.
12. Serve with caramel sauce