

# Wonder<sup>®/MD</sup>

## Easy Baked Apple Pie

Serves 5 / 25 mins

### Ingredients

#### For Pies

- 5 Slices Wonder® White bread
- 1 small apple
- 1 tbsp. sugar
- 1 tbsp. honey
- 1 tsp. cinnamon + 1 tsp. cinnamon for dusting
- 1 tbsp. butter
- 1 egg
- 1 tbsp. water

#### For Glaze

- 1 cup powdered sugar
- ½ tsp vanilla extract
- 1-2 tbsp. milk
- Mix powdered sugar, vanilla and milk, 1 tbsp. at a time, until spreadable (mixture will thicken slightly as it sets)



### Directions



Prep Time: **5 minutes** | Cook Time: **15 minutes** | Total Time: **20 minutes**

1. Dice apple into small pieces
2. Melt butter in a pan at medium heat and cook apples, adding sugar, and honey once apples have softened, stirring intermittently
3. Continue cooking at higher heat as apple mixture continues to simmer, add in 1 tbsp. cinnamon and continue to mix until all liquid has been absorbed and apples are soft
4. Cut crusts off all slices of bread and roll until flat with a rolling pin
5. Beat one egg and water in a bowl
6. Add egg wash to all four sides of one surface of each slice of bread
7. Add about 1 tbsp. of cooked apples to the top half of bread
8. Using a pairing knife form five slits 1 cm away from the middle of the slice towards the edge
9. Fold bottom half over filling and use a fork to seal three edges together and cut off any rough edges
10. Place all pies in a baking tray lined with parchment paper
11. Use remaining egg wash to cover tops of all pies
12. Lightly dust with cinnamon sugar
13. Bake at 375 degrees for 15 minutes until lightly browned
14. Cool completely before drizzling with glaze or have the kids dip into the glaze!