**APPLE PIE BITES**



**INGREDIENTS**

* ¼ cup packed light brown sugar
* ¼ teaspoon nutmeg
* ¼ teaspoon cloves
* ½ teaspoon cinnamon
* 3 tablespoons butter, melted
* ⅓ cup chopped pecans (optional)
* 1 apple, cored and sliced into 8 (1/2-inch) slices
* 1 (8-ounce) can Pillsbury Original crescent rolls

**INSTRUCTIONS**

1. Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.
2. In a small bowl, combine brown sugar and spices. Set aside.
3. Melt butter and toss apple slices in butter, set aside.
4. Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.
5. Sprinkle each triangle evenly with the chopped pecans if desired.
6. Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
7. Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
8. Bake for 10-12 minutes, or until golden brown. Cool for 5 minutes before serving.