



Apple Pie Egg Rolls

Introduction

Apple Pie Egg Rolls are a delightful twist on the classic dessert, merging the warm, spicy

flavors of apple pie with a crunchy, golden egg roll exterior. Perfect for serving as a unique dessert at gatherings or a fun family treat, these egg rolls are easy to make and can be enjoyed by all ages. They not only satisfy your sweet tooth but also provide a fun, hands-on cooking experience.

Detailed Ingredients with measures

Apples: 3 cups, peeled and diced
Brown sugar: 1/2 cup
Granulated sugar: 1/4 cup
Cinnamon: 2 teaspoons
Nutmeg: 1/4 teaspoon
Lemon juice: 1 tablespoon
Butter: 2 tablespoons
Egg roll wrappers: 10
Oil for frying: as needed
Powdered sugar: for dusting

Prep Time

The prep time for Apple Pie Egg Rolls is approximately 15 minutes. This includes peeling and dicing the apples and mixing together the sugary, cinnamon filling.

Cook Time, Total Time, Yield

Cook Time: 10 minutes
Total Time: 25 minutes
Yield: 10 egg rolls

These Apple Pie Egg Rolls are an excellent way to enjoy the comforting flavors of apple pie in a portable, crispy form. They are sure to become a favorite in your dessert repertoire!



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Detailed Directions and Instructions



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