

CINNAMON ROLL DUTCH APPLE PIE

By 3 Winks Design



Ingredients

- 2 tubes of store bought cinnamon rolls, 8 per tube.
- 1 jar or can apple pie filling
- 1 cup brown sugar
- 1 cup all purpose flour
- 1 tablespoon cinnamon
- 1/3 cup butter
- frosting from the cinnamon roll tubes

Step By Step

- Spray a 9 Inch pie dish with cooking spray.
- Preheat the oven to 400 degrees F.
- Open the cinnamon roll tubes and arrange them into the bottom of the pie dish. Cut some of them in half to fit the rolls all around the dish. Smash them down with your hands to fill in the gaps until the entire bottom of the dish is covered.
- Place another weighted pie plate in the center of the cinnamon rolls.
- Blind bake the cinnamon roll crust for 20 minutes. Remove from oven.
- Pour the apple pie filling into the crust.
- Blend together the sugar, flour and cinnamon. Cut in the butter until the mixture is crumbly.
- Spread the streusel mixture over the top of the apple pie filling in a thick layer. (You may not use all of the topping though).
- Put the pie back into the 400 degree oven for another 15 minutes, until the streusel is browned and crisp.
- Allow the pie to cool for a few minutes before drizzling with the cinnamon roll frosting.
- Cool a bit more before serving.

