

Apple Pie Eggrolls, makes 16-20

6 T butter

7-8 apples, Granny Smith, peeled and diced

4 T sugar, divided

1 ¼ tsp cinnamon, divided

Pinch of ground nutmeg

Pinch of salt

1 T flour

3 tsp lemon juice

Eggroll wrappers*

Heat the butter in a large skillet over medium high heat until the butter begins to brown. Add the apples, 3 tablespoons of sugar, ¾ teaspoon of cinnamon, nutmeg and salt. Cook the mixture, stirring occasionally, until the apples soften, about 6-8 minutes. Remove from heat and stir in lemon juice. Let the filling cool enough to handle. (Weigh filling amount; prepare enough wrappers so that each roll has 1-2 heaping tablespoons of filling.)

Place a wrapper on a clean work surface, one corner facing you. Brush edges lightly with water. Place an equal amount of the filling (based on the number of rolls made) in the lower center of the wrapper. Fold over the bottom point, then fold both sides in over the filling and roll up as tightly as possible. Repeat with remaining wrappers. (Rolls can be frozen at this point, wrapped individually, up to 6 months. Thaw overnight before continuing with the recipe.)

To bake: Preheat oven to 350 degrees. Place eggrolls on a baking sheet lined with parchment or silpat. Spray generously with cooking spray and bake 10-12 minutes until golden brown.

Meanwhile combine the remaining tablespoon of sugar and cinnamon in a shallow dish and set near your work area.

Immediately after cooking, dredge the rolls in the cinnamon sugar and place on a wire rack to cool. When they are cooled, dredge again in the cinnamon sugar mixture before service.

Serve with a salted caramel sauce or with sweetened whipped cream.

*If you use smaller wonton wrappers, put just 1 tablespoon of filling in each and fold diagonally into a triangle, press edges tightly to seal. Bake as directed above, adjusting time if needed.

To fry: In the same skillet, cleaned and dried, heat the oil until shimmering. Add the rolls to the hot oil and cook, turning often, until golden brown on all sides, about 5-6 minutes.