

## **APPLE PIE THUMBPRINT RECIPE**

By Arlene B.



### **Cookie Dough**

- 2 Sticks Butter, softened
- 1/2 Cup Granulated Sugar
- 2 Large Egg yolks
- 1 teaspoon Vanilla Extract
- 2 1/2 Cups All-purpose flour

1. Preheat oven to 350 degrees.
2. Cream butter and granulated sugar with a mixer until pale and fluffy. Add yolks and vanilla and beat for 1 minute. Reduce speed to low and beat in flour until combined.
3. Roll dough into 1-inch balls and place 1 inch apart on a cookie sheet. Press finger or thumb into center of each dough ball to make an indentation.
4. Put about 1 teaspoon of Apple Pie Filling in each cookie. Place tray in fridge to chill for 30 minutes.
5. Remove from fridge and bake for 12-15 minutes on center rack of oven.
6. Remove from oven and let cool for 3 minutes.
7. Use a spatula to remove cookies from cookie sheet and place on cooling rack and cool completely.
8. Once cooled top with a drizzle of caramel sauce if desired.

### **Homemade Apple Pie Filling (or store bought)**

- 2 large apples, peeled and cored
- 2 Tablespoons butter
- 1/4 teaspoon salt
- 1/4 Cup white sugar
- 2 Tablespoons brown sugar
- 1 1/2 teaspoons cinnamon

Cut peeled and cored apples into small chunks. (If using this recipe for pie filling, pieces can be large) Melt butter in a large skillet over medium heat; let butter brown to a light golden color and until butter smells toasted, about 1 minute. Stir apples into hot butter, sprinkle with salt, white sugar, and brown sugar. Cook and stir apple mixture until apples are softened, about 5 minutes depending on type of apple. Mix in cinnamon; continue cooking until apples are soft and sticky, 1 to 2 more minutes. Spread apple filling onto a plate to cool.

### **Homemade Caramel Sauce (or store bought)**

- 1/2 Cup sugar
- 3 Tablespoons butter, cut in slices
- 1/4 Cup heavy cream, room temperature

In a small sauce pan over medium-high heat dissolve sugar stirring occasionally with a wooden spoon or rubber spatula (until the sugar begins to get hot then you want to stir constantly.) Cook until sugar turns deep amber. (It can easily burn so watch closely!) Stir in butter until melted. Carefully add a small amount of heavy cream stirring constantly. It will bubble up. Continue to

add cream until all incorporated. Whisk until smooth. Remove from heat and cool. Once it's cool you can pour into a mason jar and store in the fridge. It will thicken as it cools. If you want to sure it warm just pop it in the microwave for a few seconds.